

Cranberry Clafoutis Ingredients

- Milk - 600ml
- Heavy cream — 300ml
- Fresh egg – 10nos
- Sugar - 450gm
- Almond flour — 500gm
- Whole cranberry — 500gm

Preparation

- Hand whisk the egg and sugar together first, then add all dairy in that then add almond powder inside of the mixture lastly add cranberry and mix well
- Bake in double boiler method in 160 degree for 30 to 40min
- Serve warm with vanilla custard.

Thank you for your valuable feedback it means a lot for us, we hope you enjoyed cooking with Marella family, we hope to see you again.

Happy And Safe Journey from Galley team.



Thank you

Smaran Rai

Pastry Chef