



Cherry Clafouti, Candied Pistachios (Beginners) – makes about 20 servings

“Clafouti is maybe the most classic cherry dessert and possibly my favorite. In late summer, paired with crispy pistachio nuts, fresh cherries and rich pistachio ice cream this traditional pastry is simple and so satisfying” - Johnny

Make In Advance: Have the candied pistachios and chocolate crumble made a few days ahead of time. Make the Clafouti batter and ice cream (optional) a day in advance.

Clafouti

350 grams hazelnut flour
50 grams all purpose flour
500 grams sugar
2 grams salt
600 grams eggs
300 grams yolks
1250 grams heavy cream

Cherry sauce

500 grams water
1 vanilla bean, scraped
500 grams cherry puree
100 grams sugar
45 grams apple pectin

Pistachio ice cream

2 liters milk
2 liters heavy cream
900 grams sugar
30 grams ice cream stabilizer
800 grams yolks
360 grams pistachio paste
80 grams Kirsch

Candied Pistachios

500 grams pistachios
40 grams confectioners' sugar
75 grams water
125 grams sugar
5 grams glucose
4 grams salt

Chocolate crumble

1500 grams butter, softened
500 grams cocoa
1500 grams all purpose flour
1375 grams sugar
10 grams salt

Garnish

Confectioners' sugar
Fresh sweet cherries, halved

Clafouti

Sift the flours together. In a large bowl add the rest of the ingredients in order listed. Mix until batter is homogenous. Cover and refrigerate overnight. Mix well and pour into non-stick molds. Bake at 350°F until puffed and browned along the edges. Allow to cool slightly and unmold. Serve warm.

Cherry sauce

Combine the water, vanilla and cherry puree and bring to a simmer. Add the sugar and pectin and bring to a boil. Reduce heat and cook until thickened to desired consistency. Strain and chill.

Pistachio ice cream

Combine the pistachio and the kirsch and blend in a food processor until smooth. Combine the milk and the cream in a pot. Heat and add sugar. Whisk in stabilizer. Temper egg yolks into the hot liquid and continue to cook to 82°C. Add the pistachio paste and strain through a fine mesh strainer. Cool over an ice bath immediately. Process in an ice cream machine according to manufacturer's instructions.

Candied Pistachios

Heat the pistachios in the oven until hot, but not colored. Toss in a bowl with confectioners' sugar. Cook water, sugar and glucose to 140°C, add nuts and stir continually until they turn white. Pour onto a Silpat and separate immediately. Store in an airtight container.

Chocolate crumble

Preheat oven to 350°F. In a bowl of a stand mixer fitted with the paddle attachment, mix together all the ingredients. Spread evenly on tray and bake until dry. Break into pieces and grind to a coarse powder in the food processor. Store in an airtight container

Assembly

Serve clafouti warm on plate with cherry sauce. Garnish with pistachios and halved cherries. Place a scoop of pistachio ice cream (not pictured) on chocolate crumble. Dust top of clafouti with confectioners' sugar.