

Rhubarb Clafoutis (Taken from Rhubarbaria by Mary Prior)

350g/12oz rhubarb

300ml/1/2pt milk

25g/1oz sugar

3 eggs

1 tsp vanilla extract

150-g/6oz plain flour

50g/2oz extra sugar

Wipe rhubarb and slice it into pieces 2.5cm/1inch long. Blend together the milk, sugar, eggs, flour and vanilla until smooth. Pour some of this batter into a generous, greased pie/flan dish – just to cover the bottom with 5mm/1/4inch layer.

Preheat your oven to 180c/350f/gas mark 4. Place the dish in the oven and bake the first layer of batter until it is just set. Now spread the rhubarb over the surface, sprinkled with the extra sugar and pour over the remaining batter mixture.

Bake for between 35 and 45 minutes, until nicely browned, and dust with sugar before serving.

An alternative is:

Same ingredients:

Soften rhubarb for 15mins in a buttered or oiled pie/flan dish, then pour batter over and sprinkle thickly with sugar. Cook in a hot oven 200c/400f/gas mark 6 for around 20 minutes. Looks a bit messier but is very light.