

we are using
 Strawberry guavas
 - double fruit.
 - triple the rest.
 * won't need to
 cook them for as long
 as they have been
 lightly stewed.

Two seasonal clafoutis

This classic French pudding is traditionally made with cherries, but it's so simple together that it seems a shame not to make it with other seasonal fruit too. I've suggested a rhubarb version here, but it also works well with plums, damsons, pears and even prunes.

* Cherry clafoutis * double fruit. * triple the rest. *

Serves 6

500g cherries
 50g plain flour
 A pinch of sea salt
 100g caster sugar
 3 medium eggs, lightly beaten
 250ml whole milk
 Icing sugar for dusting (optional)

Lightly butter a 25cm round baking dish or tin, or a 25 x 20cm rectangular one. Remove the stalks from the cherries but do not stone them; you don't want any of the juices – or flavour – to escape until the moment you bite into your first cherry. Spread them out in a single layer in the dish.

Sift the flour and salt into a bowl and stir in the sugar. Make a well in the centre and add the beaten eggs. Gradually draw in the flour from the sides, mixing well, then beat in the milk, a little at a time, to form a smooth batter.

Pour the batter over the cherries and bake in an oven preheated to 180°C/Gas Mark 4 for 35–40 minutes, until golden and puffed up. Clafoutis is best eaten warm, but it's not bad cold either. Dust with icing sugar, if you like, just before serving, on its own or with cream.

Rhubarb clafoutis

Serves 6

500g rhubarb
 A little ground cinnamon (optional)
 Grated zest of ½ orange and the juice of the whole fruit
 125g caster sugar
 50g plain flour
 A pinch of sea salt
 3 medium eggs, lightly beaten
 250ml whole milk
 Icing sugar for dusting (optional)

Cut the rhubarb into 5cm lengths and put in a baking tin with a good pinch of cinnamon, if using, the orange juice and 2 tablespoons of the sugar. Toss well and roast in an oven preheated to 200°C/Gas Mark 6 for 10–15 minutes, or until tender and just beginning to caramelize around the edges. Leave to cool completely and then drain in a sieve.

Turn the oven temperature down to 180°C/Gas Mark 4. Lightly butter a 25cm round baking dish or tin, or a 25 x 20cm rectangular one. Make the batter as for the cherry clafoutis (above), stirring in the orange zest and a pinch of cinnamon, if you like, with the sugar.

Arrange the drained rhubarb in the buttered dish and assemble and bake as for the cherry clafoutis. When you are just about to serve, mix together about ½ teaspoon of icing sugar and ½ teaspoon of ground cinnamon, if you like, then sift a light dusting over the top of the clafoutis. Serve with or without cream.