

Two recipes in one, or one very beautiful variation on a theme. The red wine jelly is a special surprise that can be served with the deep red pear clafoutis or alone as a fun end to a light meal, bringing back childhood memories of jelly and ice cream.

CLAFOUTIS WITH CHOCOLATE AND PEARS IN RED WINE

Preparation time: 25 minutes

Cooking time: 30 minutes

Chilling time: Poach the pears about 6 hours in advance
if you plan to eat the clafoutis hot with the pear and red wine jelly

Use: 2 x tarte tatin or quiche dishes about 23cm (9in) diameter and 3-4cm (1 1/2 in) deep

Serves: 8

6 pears, just ripe
75cl bottle red wine
juice of 1 lemon
225g (8oz) caster sugar
2 leaves gelatine
100g (3 1/2 oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces
75g (3oz) unsalted butter
110g (4oz) self-raising flour
100g (3 1/2 oz) ground almonds
pinch of salt
2 large eggs
1 large egg yolk
175ml (6fl oz) full cream milk
Crème fraîche, to serve

Peel the pears, but leave the stalks on, then place them in a saucepan with the red wine, lemon juice and half of the caster sugar. Bring slowly to the boil, then reduce the heat to a gentle simmer and poach the pears for about 10 minutes. Turn the pears in the poaching liquid, then leave them in the liquid to cool for about 2 hours.

Reserve the liquid to make the jelly. Slice the pears in half and remove the cores carefully with a knife.

To make the jelly, reheat the poaching liquid until hot but not simmering, remove from the heat and add the gelatine. Stir, and pour into a bowl to chill for 4 hours.

Preheat the oven to 200°C/400°F/gas mark 6.

Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water.

Melt the butter and brush some of it over the inside of the dishes. Set aside the remainder.

Sift the flour into a bowl and then add the almonds, the remaining sugar and the salt. Whisk together the eggs, egg yolk and milk and add to the dry ingredients, whisking until smooth. Add the melted chocolate and remaining butter and stir until fully incorporated.

Divide the mixture between the two dishes, then place the pear halves with the thinner end facing inwards around the dish, with some of the pears face up and some face down.

Bake for 20 minutes. A skewer inserted in the clafoutis will not come out clean; it is important that it remains slightly gooey.

Serve hot or cold with crème fraîche and the red wine and pear jelly.

HINT: A melon baller is perfect for removing the core from a pear.



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