

# Apple Clafouti with Salted Caramel + Vanilla Chantilly

Serves 10

## INGREDIENTS

### For the Clafouti:

2 tbsp unsalted butter, at room temperature for the pan  
2 tbsp granulated sugar for the pan

2/3 cup granulated sugar  
6 eggs, at room temperature  
3/4 cup all-purpose flour  
3 cups heavy cream  
4 tsp vanilla extract  
2 tsp grated lemon zest  
1/2 tsp kosher salt  
3 Tbsp brandy  
4 to 5 firm granny smith apples, peeled, cored and sliced

### For the Caramel:

1 cup granulated sugar  
1/4 cup water  
6 Tbsp unsalted butter  
1/2 cup heavy cream  
1 tsp vanilla extract  
pinch of salt

### For the Chantilly:

1 cup 35% cream, chilled  
1 Tbsp icing sugar  
1 tsp vanilla paste

## METHOD

### For the Clafouti:

Preheat the oven to 375 degrees.

Butter a 11 x 14 glass baking dish and sprinkle the bottom and sides with 2 tablespoons of granulated sugar.

Beat the eggs and the 2/3 cup of granulated sugar in the bowl of an electric mixer fitted with the paddle attachment on medium-high speed until light and fluffy, about 7 - 10 minutes. On low speed, mix in the flour, cream, vanilla extract, lemon zest, salt, and brandy.

Meanwhile, peel, quarter, core, and slice the apples. Arrange the slices in a single layer, slightly fanned out, in the base of the baking dish. Pour the batter over the apples and bake until the top is golden brown and the custard is firm, 25 - 35 minutes. Serve warm or at room temperature.

### For the caramel:

Add the sugar and water to a heavy bottomed saucepan. Swirl the pan until all of the sugar is absorbed by water.

Turn the heat to medium and cook until the sugar dissolves, turns clear, and starts to bubble. Do not stir the caramel, only swirl the pot occasionally. Continue cooking the sugar until it turns a dark golden brown. Once it is the preferred colour, remove from the heat and add the butter stirring with a wooden spoon. Add the cream and finish with the vanilla and salt.

### For the Chantilly:

In a large bowl, mix the cold cream, icing sugar and vanilla bean paste. Whisk until medium peaks form. Place the whipped cream in the fridge until ready to use.