

Fall Deliciousness: Ina Garten's Pear Clafouti

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Author: Ina Garten | Barefoot in Paris

Pair this delicious recipe with a luscious, white dessert wine like the Barboursville Vineyards Passito from Virginia, a Sauternes from Bordeaux or an Italian Moscato d'Asti!

Ingredients

- 1 Tablespoon unsalted butter, room temperature
- 1/3 cup plus 1 Tablespoon granulated sugar
- 3 extra-large eggs, room temperature
- 6 Tablespoons all-purpose flour
- 1 1/2 cups heavy cream
- 2 teaspoons pure vanilla extract
- 1 teaspoon grated lemon zest (1 lemon)
- 1/4 teaspoon Kosher salt
- 2 Tablespoons pear brandy such as Poire William
- 2-3 firm but ripe Bartlett pears
- Confectioners' sugar

Instructions

1.) Preheat oven to 375 degrees. Butter a 10 x 1 1/2-inch round baking dish and sprinkle the bottom and sides with 1 Tablespoon of the granulated sugar.
2.) Beat the eggs and the 1/3-cup of granulated sugar in the bowl of an electric mixer fitted with a paddle attachment on medium-high speed until light and fluffy, about 3 minutes. On low speed, mix in the flour, cream, vanilla extract, lemon zest, Kosher salt and pear brandy. Set aside for 10 minutes.
3.) Meanwhile, peel, half, core and slice the pears. Arrange the slices in a single layer, slightly fanned out in the baking dish. Pour the batter over the pears and bake until the top is golden brown and the custard is firm, 35-40 minutes. Serve warm or at room temperature, sprinkled with confectioners' sugar.