



Gooseberry, pistachio & elderflower clafoutis

This elegant dessert makes the most of short-season British gooseberries, balancing their tart flavour with fragrant elderflower and a dense, nutty batter. A crowd-pleasing lunch or dinner finale.

Serves 6-8

Prepare 30 minutes

+ macerating + infusing

Cook 40 minutes

- 125g salted butter, plus extra for greasing
- 3 tbsp demerara sugar
- 225ml whole milk
- 150ml double cream
- 1 tsp vanilla bean paste or extract
- 75g pistachios
- 4 eggs, 2 whole, 2 yolks

- 100g caster sugar

- 75g plain flour

- 100g ground almonds

- Icing sugar, for dusting

- Crème fraîche or double cream, to serve

GOOSEBERRIES

- 340g pack fresh gooseberries, topped and tailed
- 3 tbsp elderflower cordial
- 50g caster sugar

1 Put the gooseberries in a bowl, stir in the cordial and 50g sugar; leave to macerate for 1 hour. Meanwhile, grease a 1.3-1.5-litre baking dish (4-6cm deep) with butter, then sprinkle in the demerara sugar, tilting to coat the base and sides; tap out any excess. Put the butter, milk, cream and vanilla in a small pan over a low heat until steaming and the butter has melted (about 10 minutes), stirring occasionally. Pour into a jug and leave to cool for at least 30 minutes. Reserve 20g pistachios; put the remaining 55g in a small food processor and pulse until finely ground (stop before they become oily); set aside.

2 Preheat the oven to 200°C, gas mark 6. Strain the fruit through a colander into a bowl. In another large bowl, use a balloon whisk to beat the whole eggs, egg yolks, 100g caster sugar, 2 tbsp of the gooseberry juices, the flour, ground almonds and ground pistachios until combined. Gradually add the cooled milk mixture, whisking to form a batter. Pour into the prepared dish; scatter over the berries. Set on a baking tray; bake for 25-30 minutes until golden and just set.

3 Let the clafoutis cool for 15-20 minutes. Meanwhile, roughly chop the remaining 20g pistachios. Dust the clafoutis with icing sugar, scatter over the pistachios and serve with crème fraîche or cream.

V Per serving (for 6) 3141kJ/755kcal/51g fat/22g saturated fat/57g carbs/47.1g sugars/4.9g fibre/13g protein/0.5g salt