

Peach clafoutis with the thermomix

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500G of peaches
250G of milk
100g of flour
100G of brown sugar
40G of butter
4 eggs
1 sachet of vanilla sugar
Salt

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Discover a delicious recipe for clafoutis, or milliard in some regions, flavored with peaches :

Preheat the oven to 180°C

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Peel, pit, and slice the peaches.

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Place the slices in the bottom of your pie dish.

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Place the butter in the bowl of the Thermomix and set it to 50°C for 1 minute at speed 2.

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Add the flour, eggs, sugar, milk, vanilla sugar, and salt, and set it to speed 4 for 1 minute.

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Pour the batter over the peaches and bake for 30 minutes.

You will delight in this excellent peach clafoutis made with Thermomix, to be served warm. Yum ;)