



# FARM HERO

The One in California

FARM HERO Chef Austin exclusive Plum Clafoutis recipe using local farm ingredients!

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## PLUM CLAFOUTIS

In cast iron-yields 2 medium skillet.

4 Fresh Ripe Plums (cut into thick wedges)

4 1/4 Cups Heavy Cream

10 Whole Eggs

16 Egg Yolks

2 1/3 Cup Granulated Sugar

2 1/4 Cup Toasted Almond Flour

1/3 Cup All-purpose Flour

Salt to taste

Powder Sugar to taste

Orange Zest to taste

Thyme to taste

In a mixer with a wire whip, mix all dry ingredients. Separately mix all wet ingredients and add to dry ingredients. Let rest overnight. Once rested, pour into skillet, top with plum slices. Top with powder sugar sifted on top. Bake at 370 degrees for 20-25 minutes.