

STELLAR RECIPE

Vanilla Pear Clafoutis with Heaven on Earth straw wine

An impressive but easy dessert that's like a custard with fruit baked in it. In the summertime, make it with fresh peaches or plums instead of the pears.

Makes 6 servings

Ingredients:

- 3/4 cup sweet white wine
- 3 large pears, peeled, cored, cut lengthwise into 1/2-inch-thick slices

- 4 large eggs
- 1/2 cup sugar
- Pinch of salt
- 6 tablespoons all purpose flour
- 1 cup milk (do not use low-fat or nonfat)
- 1/4 cup (1/2 stick) butter, melted
- 1 tablespoon vanilla extract

- Powdered sugar

Preparation:

Preheat oven to 325°F. Combine wine and pears in large bowl; let stand 10 minutes. Drain pears, reserving 1/4 cup wine.

Butter 9-inch-diameter glass pie dish. Beat eggs, sugar and salt in medium bowl to blend. Whisk in flour. Add milk, butter, vanilla and reserved 1/4 cup wine; whisk until smooth. Arrange pears in prepared dish. Pour batter over pears.

Preheat oven to 325°F. Combine wine and pears in large bowl; let stand 10 minutes. Drain pears, reserving 1/4 cup wine.

Butter 9-inch-diameter glass pie dish. Beat eggs, sugar and salt in medium bowl to blend. Whisk in flour. Add milk, butter, vanilla and reserved 1/4 cup wine; whisk until smooth. Arrange pears in prepared dish. Pour batter over pears.

Bake clafoutis until center is set and top is golden, about 55 minutes. Cool 10 minutes. Sift powdered sugar generously over top. Cut into wedges; serve warm. A scoop of vanilla ice-cream with

Heaven on Earth straw wine poured over makes a great accompaniment to this dessert.