

HOW TO MAKE

Clafoutis mangues coco

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip	
<ul style="list-style-type: none">• 2 large mangoes• 2 TBS brown sugar• 4 eggs• 5.5 oz sugar• 2.8 oz unsweetened ground coconut• 2 TBS cornstarch• 1 cup heavy whipping cream• butter	1	<p>Preheat the oven at 400° Peel the mangoes and cube them.</p>	<ul style="list-style-type: none">• 2 large mangoes• butter• 2 TBS brown sugar	<p>« Any fortified wine will work with that recipe (like a Banyuls for example, or a Maury). Any kind of firm mushrooms can be used. »</p>	
	2	<p>Pan the cubes in a little butter and powder them with some brown sugar for the last minute in the pan. In a bowl, mix the eggs, the sugar, the coconut and the cornstarch. Then add the cream.</p>			<ul style="list-style-type: none">• 4 eggs• 5.5 oz sugar• 2.8 oz unsweetened ground coconut• 2 TBS cornstarch• 1 cup heavy whipping cream• butter
	3	<p>Butter carefully the ramekins. Place a disk of parchment paper in the bottom of each. Butter the paper too. Distribute the caramelized mangoes between the 6 ramekins and pour some of the batter on top of them. Cook for 20 to 30 minutes (the top needs to be golden colored).</p>			

