

# HOW TO MAKE

## Clafoutis de légumes

### Shopping list

- 5 oz mixed veggies
- 6 eggs
- 5 oz flour
- 3 oz parmigiano
- 3 oz pancetta cubes
- 2 cups cream
- A little butter
- Salt and pepper
- 2 stems basil

### Step

1

Preheat the oven at 380°  
Prepare the veggies : peel,  
wash, cube...

2

Tear the basil.  
In a bowl, mix the eggs and  
the flour. Add the cream,  
then the parmigiano.

3

Sear the pancetta cubes,  
and before they get brown  
add the veggies. Wilt  
everything. Add salt, pepper  
and the basil, and combine  
with the batter.

4

Pour in buttered individual  
ramequins and cook for 20  
minutes.

### What you need (serves 6)

- 5 oz mixed veggies
- 2 stems basil
- 6 eggs
- 5 oz flour
- 3 oz parmigiano
- 2 cups cream
- 3 oz pancetta  
cubes
- salt, pepper
- a little butter

### Marguerite's tip

« You can add  
a few pine nuts  
to the  
preparation ...  
For veggies  
anything can  
work:  
brocolinis,  
peas, carrots,  
cherry  
tomatoes,  
zucchini,  
mushrooms or  
a combination  
of the above...»