



Catalan recipe for this wine:  
Tart with nuts

### Clafoutis (cake) with red fruits



We recommend with this dessert:  
**Rivesaltes Grenat**

#### INGREDIENTS

- red fruits (as available)
- 2 eggs
- +2 egg yolks
- 1 sachet vanilla sugar
- 100 g sugar
- 25 cl fresh cream
- 100 g flour
- vanilla ice cream

#### PREPARATION AND COOKING

1. Mix eggs, egg yolks, sugar, vanilla sugar and flour. Add fresh cream.
2. Align red fruits in a buttered mold, pour pastry.
3. Put in oven at 250°C during 20 mn.
4. Serve with vanilla ice cream.

"Bon Profit, Salut!"  
-Bon appétit and Cheers !

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