



Classic recipe for this wine:
Clafouti

Tart with nuts

Serves 6



We recommend with this dessert:
Rivesaltes Grenat

INGREDIENTS

- 1 sable dough
- 300 g half-shelled walnuts
- 100 g sugar
- 10 cl fresh cream

PREPARATION AND COOKING

1. Preheat oven at 180°C (th. 6).
2. Pour 50 cl water in a casserole, add sugar. Stir with a wooden spoon and cook gently for 10 mn. Add walnuts and continue cooking until you get a light brown caramel.
3. Take off the stove, add fresh cream and mix well.
4. Spread dough in mold, pour the mixture and bake for 40 mn. Let cool before serving.

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

Domaine Sol-Payré
F-66200 Elne
domaine@sol-payre.com
www.sol-payre.com

