

Sweet
**PEACH
CLAFOUTIS &
LANGE ESTATE
CHARDONNAY**



Peach Clafoutis & Lange Estate Chardonnay

Ingredients

- 1 1/4 pound ripe peaches, peeled, pitted and sliced
- 5 large eggs, at room temperature
- 3/4 cup granulated sugar
- 1/4 teaspoon salt
- 1/4 teaspoon grated nutmeg
- 1 vanilla bean split, seeds scraped
- 1 1/2 cups whole milk
- 1/2 cup sour cream
- butter for the baking dish
- confectioners sugar for dusting

Instructions

1. Preheat the oven to 375° and place a rack in the center of the oven.
2. While the oven is heating, butter a 9" pie plate, set aside. Bring a small pot of water to boil, with a sharp knife, cut a shallow "x" into the center of each peach. Add to the pot and blanch for 30 seconds. When the peaches are cool enough to handle, use a paring knife to remove the skin and halve and pit. Cut each halve into 1/2" slices. Arrange the slices on the pie plate in a circular pattern.
3. In a large mixing bowl, whisk together the eggs, sugar, salt, nutmeg, vanilla bean, milk and sour cream until the mixture is smooth. Pour the custard mixture over the peach slices, then bake until the center of the clafoutis is set, around 55-60 minutes.
4. Let the clafoutis cool for 10-15 minutes, then dust it with powdered sugar before plating. Serve with a chilled glass of Estate Chardonnay.
5. *Cook's Notes: In a pinch, you can substitute frozen peaches that are fully thawed and vanilla bean paste for whole vanilla bean.