

## Clafoutis Mémé

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## What others say about Chef Yves...

*"He is an incredibly gifted pastry chef who is also a natural teacher. The lessons I have learned from him are invaluable."*

*"Having Chef Yves in my home for a personal Pastry Party has been such an enjoyable experience. Chef Yves makes it so personable that we each leave knowing that we can make the recipes that he has prepared for us. My friends and I can't wait for him to come back."*



*"Not only was our class educational, it was great fun!"*

*"I was both excited and nervous about my first pastry class with Chef Yves. Yet, after 3 hours, I had learned new techniques that I knew I could use on my own!"*

*"Chef Yves takes the ordinary and makes it extraordinary!"*

*"He is a true master!"*

**To book a pastry class, a dinner party, or private lessons,  
contact Chef Yves at 619.291.2072 or [chefyves@pastriesathome.com](mailto:chefyves@pastriesathome.com).**

## Have a French Pastry Party with



Learn the art of creating  
**French pastries** at home with friends

**Chef Yves Fournier**, Executive Pastry Chef shows how easy and fun it can be to make delicious and authentic desserts, canapés, and quiches. With 20 years in professional kitchens of France, Europe, and the US, Chef Yves can demonstrate tips and secrets of a patisserie that you can repeat at home.

**Chef Yves** brings the ingredients and expertise you'll want for a unique theme at your next party. Watch him put together a French Apple Tart, bake up Chocolate Lava Cake, and Iles Flotantes (Floating Islands), or show you how to make Madeleines and Éclairs, and more. You'll sample all Chef Yves makes and take home the recipes.

**Chef Yves teaches you  
in a comfortable home atmosphere**

**Taste traditional  
and trendy delights  
you thought you  
could only get in a  
fine restaurant, and  
learn how to make  
them yourself.**

Put together a party with **Chef Yves** for a:

“Girls Night Out”  
“Couples Night Out”  
Pre-holiday gathering  
“Mothers and Daughters party”

Or just for the love of baking and learning to cook at home. Unlike watching a TV cooking program or being in a more formal class, you and your guests will be able to ask Chef Yves questions in a relaxed, casual atmosphere.



**Chef Yves can help you plan your own special get-together.**

**Clafoutis Mémé** by Chef Yves

1 Tbs.	Melted butter, for brushing on tart mold
1 1/4 cups	Vegetable Oil
2 cups	Heavy Cream
4 large	Eggs
Pinch	Salt
2 cups, plus 2 Tbs.	Granulated Sugar
1 3/4 cups	All-purpose flour
1 tsp.	Baking powder
1 3/4 cups	Fruit of the season, for example, diced and sautéed apples, pitted cherries, sliced and pitted apricots, etc
2-3 tps.	Powdered Sugar

1. Pre-heat the oven to 350°F.
2. Brush melted butter onto 11-inch tart pan or ceramic mold, then coat with 2 tablespoons of sugar.
3. In a large mixing bowl, whisk together oil, cream, eggs, and salt.
4. Sift together the sugar, flour, and baking powder.
5. Gradually add the dry ingredients to the wet, whisking well to smooth out any lumps.
6. Pour 1/2 the mixture into the prepared mold, then add the fruit, then finish with the rest of the batter.
7. Bake for 30 minutes or until a sharp knife comes out clean when inserted in the middle.
8. Cool on a rack. Turn out the clafoutis onto a plate and dust with powdered sugar.

