

SAVORY CLAFOUTIS WITH GOAT CHEESE, SAGE, AND ROASTED TOMATO



serves 4 as an entrée, or 8 as an appetizer

Ingredients

- 10.5 oz cherry tomatoes (or approximately 2-3 cups)
- Olive oil
- Salt & pepper
- 2 tablespoons butter
- 3 large eggs
- 1 cup milk (for added flair substitute $\frac{1}{2}$ cup of the milk with $\frac{1}{2}$ cup coconut milk)
- 3/4 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons chopped sage (can substitute with tarragon, or mixture of rosemary and thyme)
- 3 ounces crumbled goat cheese

Method

First, roast the tomatoes: Preheat oven to 400°. Toss tomatoes with a tablespoon of olive oil, half the chopped sage, and sprinkle with salt and pepper. Roast for 30 minutes, or until starting to soften, and set aside. Turn oven down to 375°. Coat a heavy bottomed 8- or 10-inch ovenproof pan (or cast iron skillet) with butter. In a large bowl, whisk together the eggs and milk. Next, whisk in the flour, salt, and pepper. Stir in the remaining sage, and pour into the buttered pan. Add the tomatoes and crumbled goat cheese to the top of the custard mixture, and cook for 40 minutes or until set and turning golden brown. Note: Clafoutis (like a souffle) will rise in the oven and when removed with settle in the pan.

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WINE PAIRING

2013 DOURTHE LA GRAND CUVÉE

Many whites from Bordeaux boast an austere character meant exclusively for food. If you're looking for something a bit more New World in character, check out this one.

It's an absolutely gorgeous little French Sauvignon Blanc from Bordeaux that expresses much more fruit than normal for the region. It's reminiscent of a New Zealand Sauvignon Blanc, in fact, with tangerine, gooseberries, and kiwi. This is a juicy succulent wine.

