

## Peach clafoutis with the magimix

### Peach clafoutis with the magimix

5 min	5 min 30 min	5 min 30 min 35 min	5 min 30 min 35 min 2/10
5 min 30 min 35 min 2/10 8	5 min 30 min 35 min 2/10 8 5	5 min 30 min 35 min 2/10 8 5 15	

---

### 5 min 30 min 35 min 2/10 8 5 15

500G of peaches  
250G of milk  
100g of flour  
100G of brown sugar  
40G of butter  
4 eggs  
1 sachet of vanilla sugar  
Salt

---

**<span itemprop="recipeIngredient">500G of peaches<br/></span><span itemprop="recipeIngredient">250G of milk<br/></span><span itemprop="recipeIngredient">100g of flour<br/></span><span itemprop="recipeIngredient">100G of brown sugar<br/></span><span itemprop="recipeIngredient">40G of butter<br/></span><span itemprop="recipeIngredient">4 eggs<br/></span><span itemprop="recipeIngredient">1 sachet of vanilla sugar<br/></span><span itemprop="recipeIngredient">Salt<br/></span></b>**

Discover a delicious recipe for clafoutis, or milliard in some regions, flavored with peaches :

Preheat the oven to 180°C

Â»

Peel, pit, and slice the peaches.

Â»

Place the slices in the bottom of your pie dish.

Â»

Place the butter in the bowl of the Thermomix and set it to 50°C for 1 minute at speed 2.

Â»

Add the flour, eggs, sugar, milk, vanilla sugar, and salt, and set it to speed 4 for 1 minute.

Â»

Pour the batter over the peaches and bake for 30 minutes.

You will delight in this excellent peach clafoutis made with Thermomix, to be served warm. Yum ;)