

DESINARE

Chef

CRISTIAN GIORNI

A real tuscan with a pure passion for its traditions and for the fruits each season offers us. He "was born" in 1997 when he opened the first "vinoteca" with a kitchen in the Chianti area. Then he decided to be a sommelier studying and working in the uk as well; but cooking got the better of him when he started experience himself working in few well-known florentine restaurants. His own rnaissance and the return to the origins took place in 2013 when he decided to dedicate himself to the veganism so to the only goods the soil gives us. He gets inspired from the products periodicity bringing at Desinare an irresistible vegan experience.



VEGAN CHERRY CLAFOUTIS

DESSERTS

NOW IT'S YOUR TURN. FOLLOW THE RECIPE, PHOTOGRAPH YOUR DISH AND SHARE IT ON INSTAGRAM WITH THE TAG @DESINARE

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DESI NARE

INGREDIENTS FOR 4 PEOPLE

500g cherries, pitted
320g natural soy milk
120g bread flour
3 tablespoons of Marsala wine or
dessert wine
1 teaspoon of turmeric
1/3 teaspoon of baking powder
1 sachet of vanilla flavouring or half
a vanilla pod
1 pinch of salt

This is one of the oldest traditional French desserts. It's simple and delicious, and used to be served to raise the spirits of peasants working in fields during the summer. It comes from the Limousin region, where the most succulent cherries were grown and over time various pastries with fruits such as peaches, apricots and plums were created.

Add all the dry ingredients to a bowl and mix well using a whisk. Make a small well at the centre of the mixture and add the Marsala, begin to stir then add part of the soy milk. When the dough starts to take shape, add the remaining milk and lastly the pitted cherries.

Place the mixture into a shallow cake tin with a diameter of around 22-24cm or in 6 ramekins. Bake at 200°C for 25 minutes. Turn out your clafoutis while it is still warm. Sprinkle with icing sugar and serve at room temperature.

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