

## Bill Smith's Calvander Carrot Clafouti from Crook's Corner in Chapel Hill

Serves 6 as a main course

This recipe was refurbished in honor of our cheese making friends at Chapel Hill Creamery. They are relaunching their asiago-style hard cheese that they call Calvander. I've never taken this cheese anywhere when it didn't silence the cognoscenti.

Clafoutis are odd birds. They are sort of crustless, cakey quiches. In France, the classic one is made with fresh cherries, but they leave the seeds in, so beware. Recipes often say to cook it in a tart ring, but forget that. I've never met one that didn't leak. Use a cake pan lined with parchment. This is good cold, but it is better hot and it smells wonderful right out of the oven.

2 cups carrots, peeled and sliced into half inch rounds  
8 eggs  
4 egg yolks  
2 ½ cups milk  
¼ cup sugar  
½ cup all-purpose flour  
¼ tsp. grated nutmeg  
¼ tsp. salt  
1/8 tsp. +/- cayenne pepper  
1 cup grated asiago-style cheese  
(1 Tbsp. chopped fresh herbs)

If you have a steamer, cook the carrot rounds until they are quite tender, but not mushy. Start poking at them after 8 minutes to see. If you don't have one, bring two quarts of water to a boil with a teaspoon of salt and a teaspoon of sugar. Cook the carrots to that same doneness. Whichever way you cook them, refresh them in ice water. Remove them to a colander and let them drain completely. They must be cool and sort of dry.

Butter a standard cake pan, then line it with parchment, and butter that as well. (You can use a springform if you have one that doesn't leak.) Beat the eggs and egg yolks together well. Whisk in the milk and then the sugar. Stir the flour, nutmeg, salt and cayenne together and sift this over the eggs, folding it in with a spatula. If you have fresh herbs, fold them in now. In restaurant kitchen, there are almost always some. Tarragon or parsley would work nicely here. Lastly, fold in the cheese.

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Arrange the carrots all around the bottom of the cake pan. Gently ladle the batter over the carrots until the pan is full. Place the cake pan on the cookie sheet and bake at 350 degrees for about an hour. The clafouti should brown a little on top, be firm to the touch and a knife blade inserted at the very center should come out clean.

Let it cool on a rack for half an hour. Use a knife to make sure the sides are loose, then flip it out onto a cake plate. Peel away the paper. Rest for ten more minutes before slicing.