



# FAR BRETON

## INGREDIENTS

- 100 g (3.5 oz) of prunes (pitted and macerated in rum or warm water)
- 100 g (3.5) plain flour
- 125 g (4.4 oz) caster sugar
- 3 whole eggs
- 1 fresh vanilla bean seed removed (or vanilla extract)
- 500 ml (17 fl oz) milk
- 60 g (2 oz) butter
- 2 tbsp of good rum (I used Havana club white 3 years old)

## PROCEDURE

1. Soak the prunes in the alcohol (or you can use water or tea).
2. Preheat the oven (fan forced) to 180C (300F).
3. Melt the butter in a pan on a medium heat until it starts to foam and releases a chestnutty aroma. Turn off the heat.
4. Sieve the flour into a bowl and add the sugar and vanilla seeds. Whisk so everything is mixed and then create a well in the middle.
5. Whisk the eggs one by one into the well, adding another egg each time the mix becomes stiff.

6. Once the eggs and flour are fully incorporated and a smooth consistency is obtained, add and whisk in the milk a little at a time (around a third at a time) and mix until each third is well incorporated. Then add the rum and whisk in.
7. Add the melted butter (cooled a little) and whisk in.
8. Place the pitted prunes on the base of a baking dish and pour the batter over slowly so the prunes don't move. Ensure the prunes are well covered.
9. Cook in the oven for 25 minutes – 40 minutes depending on the amount of batter in the dish. It is ready when the top turns a deep brown.
10. You can enjoy this dessert lukewarm or at room temperature.