

PATRICIA WELLS TOMATO CLAFOUTIS

Eight Servings

Makes one 10 ½-inch round baking dish

2 pounds firm, ripe tomatoes

fine sea salt to taste

2 large eggs

2 large egg yolks

1/3 cup heavy cream

½ cup (2 oz.) freshly grated Parmigiano-Reggiano cheese

2 teaspoons fresh thyme leaves, carefully stemmed

Preheat oven to 375-degrees.

Core, peel, quarter the tomatoes lengthwise. Place the tomatoes, side by side, on a double thickness of paper toweling. Sprinkle generously with fine salt. Cover with another double thickness of paper toweling. Set aside to purge the tomatoes of their liquid for at least 10 minutes and up to 1 hour.

In a small bowl, combine the eggs, egg yolks, cream, half of the cheese, and half of the thyme leaves. Season lightly with salt and whisk to blend.

Layer the tomatoes on the bottom of the baking dish. Pour the batter over the tomatoes. Sprinkle with the remaining cheese and thyme. Place in the center of the oven and bake until the batter is set and the clafoutis is golden and bubbling, about 30 minutes.

Serve warm or at room temperature, cut into wedges.

Wine Suggestion: A young Cotes du Rhone.