

Savory Clafoutis with Corn and Swiss Chard
"Clafoutis, Any Way You Want Them," by Melissa Clark
The New York Times, September 9, 2016

Total Time: 1-1/2 Hours

Yield: 4 servings

Ingredients

¾ cup whole milk

¾ cup crème fraîche

4 large eggs

2½ tablespoons all-purpose flour

2 tablespoons chopped fresh parsley leaves

2 tablespoons chopped fresh dill leaves

¾ teaspoon kosher salt, more as needed

½ teaspoon ground black pepper, more as needed

1 cup coarsely grated Gruyère or Cheddar (about 4 ounces)

2 tablespoons extra-virgin olive oil

2 large or 3 small leeks (white and light green parts), halved lengthwise and thinly sliced

2 cups corn kernels (from 2 to 3 ears, or frozen and thawed)

1 large garlic clove, grated on a Microplane or minced

1 large bunch Swiss chard, stems removed, leaves coarsely chopped (8 cups)

¼ cup grated Parmigiano-Reggiano

Fresh lemon juice, for serving

Red pepper flakes, for serving

Preparation

1. Heat oven to 375 degrees. In large bowl, whisk together milk, crème fraîche, eggs, flour, parsley, dill, ½ teaspoon salt and ½ teaspoon pepper until smooth. Whisk in ¾ cup Gruyère.
1. Heat olive oil in a 9-inch oven-safe skillet over medium heat. Add leeks and sauté until they are soft and golden, about 10 minutes. Stir in corn, garlic and a pinch of salt; cook until garlic is fragrant and corn is tender, 2 to 3 minutes. Add chard leaves a handful at a time, and cook until they are wilted and tender, about 4 minutes. Season the mixture with ¼ teaspoon salt and a few grinds of black pepper.
2. Pour crème fraîche mixture over the corn and chard mixture, and then sprinkle the remaining Gruyère and the Parmigiano on top. Transfer skillet to oven and bake until custard is lightly set, about 40 minutes. Serve topped with a sprinkling of lemon juice and a pinch of red pepper flakes.