

Flan

Ingredients

Caramel ingredients:

- 1 cup of sugar
- 3 tablespoons water

Custard Ingredients:

- 2 cups cream 18%
- 1 cup milk
- 1 teaspoon vanilla extract
- 1 cup of sugar
- 3 egg yolks
- 2 eggs
- 1/8 teaspoon salt

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Let's do it!

Preheat the oven to 325°F

Arrange eight (6oz) ramekins in a deep baking pan.

Boil water in a kettle

caramel:

Dissolve the sugar in the water and simmer until you reach a deep caramel.

Once its ready pour the hot caramel into the bottoms of the ramekins

Swirl each ramekin to coat the bottom evenly.

Set aside at room temperature.

Custard:

add the milk, cream, sugar, and salt in a pan and bring to a simmer over medium heat. Remove the pan from the heat.

In a separate large bowl, whisk the eggs, egg yolks, and vanilla together.

While whisking add the hot milk mixture slowly to the eggs

Strain the mixture through a fine sieve

Divide the custard evenly between 8 ramekins.

Pour the hot water from the kettle into the baking pan, one-third of the way up the sides of the ramekins.

Bake the custards for approx 35 minutes or until the edges are set but the centers still jiggle slightly when gently shaken. It will set firm once they have completely cooled down.

Let it cool completely. Cover the ramekins with cling wrap and refrigerate for at least 8 hours.

Run a knife around the edge of each ramekin to loosen the custard. Gently shake the ramekin to help it out, invert each custard onto a plate.

Serve with the caramel sauce in the ramekin.