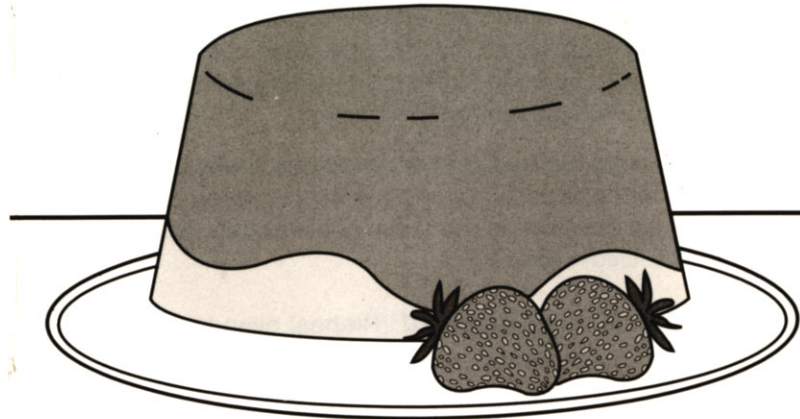


The Perfect Flan

Two Piece Set



Reco
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*Note: A patina will develop in the bottom portion.
This is normal and will not effect subsequent flans.*

Delicious, easy-to-follow
recipe inside.

Step 1. The Caramel

Ingredients:

1/2 cup of sugar
1/4 cup water
pinch of cream of tartar

Add sugar and water into the upper mold and bring to boil over high heat until sugar dissolves. Stir in a pinch of cream of tartar and boil the syrup over moderate heat, stirring gently until the syrup turns into rich golden tea-like brown.

Remove mold from the heat and carefully grip it with potholders and swirl the caramel until it covers the interior sides of the mold. Work as fast as possible as the syrup cools quickly. Set aside to rest and cool. Begin Step 2.

Step 2. The Custard (Preheat oven to 325°)

Ingredients:

1 cup of milk
1 cup half & half
1 teaspoon vanilla
1/4 cup of sugar
3 eggs + 3 extra egg yolks

In a saucepan, bring the milk and half & half almost to a boil over moderate heat, stirring frequently. Add vanilla extract. Beat the eggs, the extra egg yolks and sugar until they are well-mixed and thickened. Gently and constantly pour them into the hot milk mixture in a thin stream. Take that mixture and pour it into the mold with the caramel, a little at a time. As the foam settles down you will have room to add the rest.

Pour enough warm water into the lower pan to reach the water mark. Gently insert the mold into it and place it in the oven for about one hour or until a sharp knife inserted in the middle of the custard comes out clean. Remove custard from the water bath and refrigerate for at least 3 hrs.

To unmould and serve the custard: Dip it briefly in hot water (that will start to liquefy the caramel). Put a plate on top and quickly turn the plate and the mold over. Wrap the plate on the table and the custard will easily slide out of the mold.

Can be decorated with whipped cream.

Bon appetit!!!

by Frederique