



FLAN



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



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easy

INGREDIENTS FOR 10 PORTIONS

800 g QimiQ Classic, unchilled

76 g Water

227 g Sugar

50 g Milk

85 g Sugar

5 g Vanilla Paste

100 g Egg yolk(s)

Salt

METHOD

1. Mix the water and the sugar in a sautee pan and reduce over medium heat until the sugar has a light amber color.
2. Thinly coat the bottom of 10 flan molds with this syrup.
3. Mix the QimiQ Classic, milk, sugar, vanilla paste, egg yolks and salt in a separate saucepan. Heat on a low heat, until the QimiQ Classic becomes fluid, stirring constantly.
4. Pour the mixture into flan molds and chill.
5. Tip out of the molds and serve.