



STRAWBERRY FLAN



QimiQ BENEFITS

- Quick and easy preparation
- Stable consistency
- Longer presentation times without loss of quality



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CARAMEL SYRUP

250 g	Sugar
80 ml	Water
5 g	Corn syrup

FOR THE CUSTARD

800 g	QimiQ Classic
50 ml	Milk
85 g	Sugar
5 g	Vanilla extract
100 g	Egg yolk(s)
2 g	Salt
	Strawberries, diced

METHOD

1. For the syrup, cook the water, sugar and corn syrup to caramel, and place the pan immediately in iced water. Thinly coat the bottom of 10 flan moulds with this syrup.
2. For the custard, place all the ingredients in a pan and warm to 300° C. Blend immediately with a stick blender until smooth. Add the required amount of diced strawberries and pour the custard onto the syrup in the flan moulds.
3. Chill for at least 4 hours (preferably over night).
4. Tip out of the moulds onto a serving platter and decorate.