



# STRAWBERRY FLAN



## QimiQ BENEFITS

- Quick and simple preparation
- Stable consistency
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CARAMEL SYRUP

<b>250 g</b>	Sugar
<b>80 ml</b>	Water
<b>5 g</b>	Corn syrup

### FOR THE CUSTARD

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

## METHOD

1. For the syruFor 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 molds with this syrupp, cook the water, sugar and corn syrup to a dark amber colored caramel. Place the pan in iced water to stop the cooking. Use the syrup to thinly coat the bottom of 10 flan molds.
2. For the custard, place all the ingredients in a pan and warm to 150° F. 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 molds.
3. Chill for at least 4 hours (preferably over night).
4. Tip out of the molds onto a serving platter and decorate.