

VANILLA FLAN

MAKES 1 FLAN

SUPER-PREMIUM PASTRY

All-purpose flour.....	55g
Butter.....	44g
Almond Paste.....	44g
Honey.....	1g
Egg whites.....	5g

Put the flour, butter and almond paste in the mixer.

Mix until the mixture forms crumbs.

Add the honey and egg whites and **mix** briefly.

Bake the flan case at 300°F (150°C) for approx. 15 minutes.

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Milk.....	659g
Liquid crème fraîche.....	165g
Sugar.....	165g
Bread flour.....	30g
Cornstarch.....	30g
Eggs.....	33g
Egg yolks.....	119g
NOROHY vanilla pods	5 pieces

Mix the sugar, flour and cornstarch in a mixing bowl.

Use part of the milk to **dilute** the mixture of dry ingredients, but make sure no lumps form.

Split and **scrape** the vanilla pods.

Place the cream and the rest of the milk in the saucepan and **add** in the mixture (sugar, cornstarch, flour and milk) and the vanilla pods and seeds. **Finish** off by adding in the eggs and egg yolks.

Heat the flan mix until it thickens.

Bake the super-premium pastry case until it is browned.

Pour the mixture into a ring which you have greased with cocoa butter and placed on the baked pastry disk.

Bake for approx. 45 minutes at 212°F (100°C).

Use a blowtorch to help you **turn it out**.

