

TAHITIAN VANILLA FLAN

MAKES 1 FLAN

SHORTCRUST PASTRY

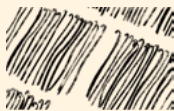
Butter 82 % FAT	100 g
Salt.....	2 g
Sugar.....	3 g
Egg yolks.....	10 g
Milk.....	30 g
Bread flour	140 g

First **mix** the softened butter, salt and sugar together. Then **add** the egg yolks and milk. **Do not beat** the mixture. As soon as you **have** a homogeneous mixture, **add** the flour and **mix** very quickly. **Store** in the refrigerator.

PASTRY CREAM

Milk.....	765 g
Sugar.....	155 g
Egg yolks.....	95 g
Maïzena corn starch.....	40 g

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Bread flour	40 g
NOROHY Tahitian vanilla bean.....	1 pc

Bring the milk and the split and **scored** vanilla bean to a boil. **Mix** the sugar, corn starch, flour and egg yolks together. **Strain** the vanilla milk and **combine** with the mixture and **cook** for a further 2 minutes. **Cover** with plastic wrap and **store** in the refrigerator.

ASSEMBLY

Spread out the shortcrust pastry to a thickness of approx. 3mm. **Leave** to cool then **place** in the mold. **Fill** with pastry cream. **Bake** at 329°F (165°C) for approx. 45 minutes.



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