

Dessert

Leche Flan

Very similar to Creme Caramel

Ingredients:

- 10 eggs**
- 1 can of condensed milk (397g)**
- 1 can of evaporated milk (410g)**
- 150g of granulated sugar**
- 2 tsp of vanilla extract**
- 60ml water**

Instructions:

- 1. In a pan, dissolve the sugar over a medium heat and add the water. Do not stir, just gently swirl the pan and allow it to caramelize over a low heat. It needs to turn a pale brown caramel colour.**
- 2. Once ready, pour the syrup into the mould. Ensure the whole base is covered in syrup.**
- 3. Then, take your eggs and separate the white from the yolks. Place the egg yolks in a mixing bowl. Beat well.**
- 4. Pour the condensed milk to the bowl and mix.**
- 5. Add the evaporated milk and vanilla and mix thoroughly. When mixing, try to avoid bubbles being formed**
- 6. Pour this mixture into the moulds on top of the syrup, until 2.5-3cm thick. Cover the moulds with aluminium foil.**
- 7. Then steam for about 20 minutes. Alternatively they can be baked for about 45 minutes. Before baking the Leche Flan, place the moulds on a larger baking pan half filled with very hot water. Pre-heat oven to about 180 degrees before baking.**
- 8. Once they are cooked, allow them to cool then refrigerate before serving**
- 9. To serve: run a thin knife around the edges of the mould to loosen the Leche Flan. Place a platter on top of the mould and quickly turn upside down to position the golden brown caramel on top.**