

Traditional Argentinian Flan Recipe

For the caramel sauce:

- 3.5 oz. Sugar
- 1/3 cup Water
- 1 teaspoon Glucose Syrup

For the cream:

- ½ cup Milk
- 4 Egg Yolks
- 2 Eggs
- 1.7 oz. Sugar
- 1 teaspoon Pure Vanilla Extract

Directions

For the caramel sauce:

Pour the sugar into a saucepan and cover it with water, then add the glucose syrup. Start cooking at a low temperature until the sugar is completely melted and gooey. Quickly pour into individual flan or custard cups.

For the cream:

Start heating the milk at a low temperature. Using a standing mixer, mix eggs, yolks and sugar for about a minute or until thoroughly combined. While mixing, slowly pour in milk and then pure vanilla extract. Pour mix into the cups. Bake flan in an oven at 90 °C (194 °F) until solid (*You can check with a knife just to the side of center. If it comes out clean, the flan is ready!*). Let it cool for at least one hour before serving.