

Naranja Caramel Flan



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This recipe is available for:

- Convotherm maxx


Accessories:

- 1/1 GN Granite enamelled tray, 40 mm deep, 3004034

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-  Chilled 4°C
-  1 Full Tray
-  From Scratch

Stage 1
135 °C

 Combi-steam

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Ingredients

480 ml	Caramel Sauce
720 ml	Evaporated Milk
840 ml	Condensed Milk
8 each	Whole Eggs
28 g	Vanilla Extract
220 g	Triple Sec

1. Food Preparation

Pour the caramel sauce evenly into the bottom of a cooking vessel. In a large bowl, beat the eggs. Add the sweetened condensed milk, evaporated milk, vanilla extract, and triple sec. Mix them well. Gently pour the mixture on top of the caramel.

2. Cooking Instruction

Cook in the Convotherm, uncovered. Use a single-stage flan cooking method.

3. Food Serving Instruction

Remove and chill before serving. Use a knife to run along the edges and flip the flan onto a serving plate. Garnish with fresh berries.