

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

PROFILE

- ❄️ Chilled 4°C
- 🔥 1 Full Tray
- 🍳 From Scratch

Stage 1
135 °C

- 🔥 Combi-steam
- 🕒 00:30 | -
- 🌀 1

RECIPE

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.