

## Naranja Caramel Flan



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**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**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.