Calvados flan

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	
Portions	6

Flan

2 eggs

2 egg yolks

3 tbsp Calvados

80 g sugar

250 ml milk

200 ml full cream

Lightly whisk the eggs and Calvados, without forming a foam.

Put the sugar, milk and cream in a saucepan. Gently heat until the sugar dissolves, stirring all the time.

Gradually add the egg mixture to the milk, stirring constantly, and then strain through a sieve. Divide the egg and milk mixture evenly between the glasses.

Place the glasses on the stainless steel tray. Put the stainless steel tray into the cold cooking space. Steam.

Steaming 90 °C for 25 Mins

Cover and refrigerate the Calvados flans for about 2 hours.

Almond crisp

1 tbsp almond sticks

1 tbsp sugar

A dollop of whipped cream

Put the almond sticks and sugar in a wide pan and roast over a medium heat, stirring all the time, until the sugar turns brown and the almonds are well coated. The sugar has to start to foam slightly.

Spread the caramelised almond sticks over a sheet of baking paper and allow to cool.

Before serving, decorate the calvados flans with whipped cream and the caramelized almond sticks.

Accessories

Perforated stainless steel tray

Six glasses, holding approx. 200 ml each

Additional information

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