

Coconut Flan - I Am Obsessed With Flan

Ingredients:

Difficulty: Easy

(makes 1 flan - I made it in a ceramic pie dish, 26cm in diameter)

300 gr. granulated white sugar

5 eggs

2.5 dl. coconut cream

2.5 dl. full fat coconut milk

1 can / 400 gr. condensed milk (You can find this in almost all the markets today, from K-market to S-market and Alepa)

1 tsp vanilla extract (optional, I didn't use it)

Topping:

Desiccated coconut

Red currants

Berries

Pomegranate seeds etc..

Instructions:

1. Preheat the oven to 180C.
2. In a medium nonstick saucepan, put sugar. On medium heat, by continuously stirring with a wooden spoon, melt the sugar and turn into an amber colour caramel. It will take about 6-8 minutes. Take your time, do not put the heat on high to make it faster because then you can also burn the sugar faster.
3. Once the sugar caramelises, quickly pour it into your mould. By moving the mould around, make sure that the caramel spreads equally to cover the entire base. Do not ever touch the caramel, it will burn your skin immediately and it will burn bad.. Put the mould inside a bigger and deep tray / oven dish and put it aside while preparing the rest.
4. In a mixing bowl, put eggs and beat until it gets light and fluffy.
5. Add coconut cream, coconut milk and condensed milk (and vanilla extract, if using). Beat until it becomes a smooth mixture. Pour the mixture on the mould with caramel.
6. In the bigger dish that you put the flan mould in, pour boiling water. Put the whole thing in the oven, in medium rack and bake for 1/1.5 hour. The flan is ready when the edge is set but the middle is still wiggly. If the water in the bigger dish evaporates while baking, add more boiling water by simply opening the oven door - that big dish should not stay dry and you must keep the steam inside the oven going. Once baked, let the flan fully cool down in the mould for a couple of hours. To serve, gently run a butter knife around the edge and turn it upside down onto the serving plate. Be careful: some of the extra caramel will pour,

so do it in a suitable place in your kitchen and choose a serving dish that is not too flat (otherwise the extra caramel will keep dripping from the plate..). Enjoy!