

Classic Flan

The silky caramel custard of Latin America

PREP 20 MIN • BAKE 50 MIN • SERVES 8

INGREDIENTS

Ingredients

- 1 cup sugar (for the caramel)
- 4 large eggs + 2 yolks
- 1 can (14 oz) sweetened condensed milk
- 2 cups whole milk
- 1 tbsp vanilla extract
- Pinch of salt

METHOD

1. Make the caramel - Melt sugar in a dry saucepan over medium heat, swirling, until deep amber. Immediately pour into the flan mold and tilt to coat the base.
2. Blend the custard - Whisk eggs, yolks, condensed milk, whole milk, vanilla and salt until smooth. Strain into the mold for maximum silkiness.
3. Bake in a water bath - Set the mold in a roasting pan, pour in hot water halfway up the sides, and bake at 325F (160C) for 45-55 minutes until just set with a central wobble.
4. Chill and flip - Cool, then refrigerate at least 4 hours or overnight. Loosen the edge, invert onto a rimmed plate, and let the caramel pour over.

Tip • Pull the flan when the center still wobbles like set jelly - it finishes firming as it chills.