

Nancy's Leche Flan

Oh my gosh, this is the ultimate leche flan with subtle hints of lime. My great friend Nancy made this in Germany all the time. It is my husband's favorite dessert. We are fortunate that she is sharing this recipe with us.

INGREDIENTS

Set 1

1 c. granulated sugar

½ c. water

Set 2

8 egg yolks, room temp.

half of a 14 oz. can of condensed milk

1-12oz. can of evaporated milk

Set 3

1 lime

Tools: *an 8-inch round pan, 12-inch or larger round pan, strainer, deep pot, long wooden spoons, large bowl, whisk*

DIRECTIONS

Preheat oven to 325 degrees Fahrenheit

1. Put the empty flan pan on a trivet or something to protect your counter for when it is time to pour the caramelized sugar; set this aside.
2. Pour sugar into the deep pot and turn heat to medium heat.
3. Stir constantly once the sugar begins to melt.
4. Lumps will form, just keep stirring until the sugar is completely liquefied.
5. Stand back from the pot as you add the water all at once. MIXTURE WILL SPLATER SO BE CAREFUL.
6. Let the sizzling come down a bit then stir the caramelized liquid quickly and continuously.
7. Stir until you have a smooth mixture; you should feel very little resistance or stickiness at the bottom of the pot.
8. Hold a strainer over the flan pan as you pour the VERY HOT LIQUID into the flan pan.
9. Slowly and carefully rotate the pan to coat the sides with the caramelized sugar. Do this to about an inch up the sides.
10. Continue rotating and coating the pan until the liquid becomes noticeably thicker and ripples.
11. Set the pan aside for 45 minutes to set the caramel.
12. Place the egg yolks, condensed milk and evaporated milk into a large bowl.
13. Gently, but thoroughly incorporate with the whisk.
14. Hold a clean strainer over the flan pan then pour the custard through the strainer.
15. Place the flan into the larger pan.
16. Put this duo into the oven.
17. Use a measuring pitcher to fill the large pan with water, about half way up the flan pan; this is a water bath.
18. Bake for 75 minutes. Slide a toothpick through the center of the flan to check for doneness; if it is slightly wet, the flan is done.
19. If the toothpick comes out very wet, bake another 15 minutes. The flan should be done.
20. Remove the entire setup from the oven and place on a cooling rack. Take the flan pan out of the water bath.

21. Run a knife along the sides of the flan pan, gently separating the sides of the flan from the sides of the pan.
22. Rotate the flan pan clockwise then counterclockwise, loosening the entire flan while it is still in the pan.
23. Leave the flan in the pan to cool completely.
24. Place a large plate over the flan pan and quickly invert the custard onto the plate.
25. Slowly lift the pan away from the plate.

Recipe courtesy Paula Quinene of PaulaQ.com.