

Caramel flan with the thermomix

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500g of water

300g of milk

100g of granulated sugar

3 eggs

1 packet of vanilla sugar

1 packet of baking powder

Liquid caramel (to your liking)

**500g of water
**

Discover a basic recipe for caramelized flan using the Thermomix :

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Put the milk in the Thermomix bowl and set it for 4 minutes 30 seconds on speed 1.

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Add the eggs, baking powder, vanilla sugar, granulated sugar, then mix for 10 seconds on speed 4.

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Put the caramel at the bottom of the ramekins and pour your mixture on top.

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Cover the pots with aluminum foil and place them on the Varoma tray.

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Add water to the Thermomix bowl, then close the lid and place the Varoma on top.

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Set it for 15 minutes on speed 1, at Varoma temperature.

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Put it in the fridge for a few hours.

Enjoy it chilled. You will delight in these Thermomix flans served in glasses or ramekins. Yum ;)