

Caramel flan with the thermomix

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5 min	5 min 20 min	5 min 20 min 25 min	5 min 20 min 25 min 2/10
5 min 20 min 25 min 2/10 7	5 min 20 min 25 min 2/10 7 7	5 min 20 min 25 min 2/10 7 7 12	

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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)

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</p>
</div>
<div data-bbox="48 477 507 492" data-label="Text">
<p>Discover a basic recipe for caramelized flan using the Thermomix :</p>
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<div data-bbox="70 494 96 508" data-label="Image">

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<div data-bbox="48 511 616 526" data-label="Text">
<p>Put the milk in the Thermomix bowl and set it for 4 minutes 30 seconds on speed 1.</p>
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<div data-bbox="70 527 96 542" data-label="Image">

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<div data-bbox="48 545 716 560" data-label="Text">
<p>Add the eggs, baking powder, vanilla sugar, granulated sugar, then mix for 10 seconds on speed 4.</p>
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<div data-bbox="70 561 96 576" data-label="Image">

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<div data-bbox="48 578 566 593" data-label="Text">
<p>Put the caramel at the bottom of the ramekins and pour your mixture on top.</p>
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<div data-bbox="70 595 96 609" data-label="Image">

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<div data-bbox="48 611 530 627" data-label="Text">
<p>Cover the pots with aluminum foil and place them on the Varoma tray.</p>
</div>
<div data-bbox="70 628 96 643" data-label="Image">

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<div data-bbox="48 645 612 660" data-label="Text">
<p>Add water to the Thermomix bowl, then close the lid and place the Varoma on top.</p>
</div>
<div data-bbox="70 662 96 677" data-label="Image">

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<div data-bbox="48 680 434 694" data-label="Text">
<p>Set it for 15 minutes on speed 1, at Varoma temperature.</p>
</div>
<div data-bbox="70 696 96 711" data-label="Image">

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<div data-bbox="48 713 286 728" data-label="Text">
<p>Put it in the fridge for a few hours.</p>
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<div data-bbox="48 729 710 745" data-label="Text">
<p>Enjoy it chilled. You will delight in these Thermomix flans served in glasses or ramekins. Yum ;)</p>
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<div data-bbox="410 942 588 966" data-label="Page-Footer">
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