Flan d'orange dessert

The classic flan de orange display in a contemporary way. Fresh creamy structure of the flan, fresh orange and caramel make this the ultimate dessert. The beautiful colors that reinforce each other with the help of the chocolate decoration reinforce the fall theme.



Recipe

Caramel

Sugar	100g
Water	25g
Salt	1g
Totaal	**126g**

Caramel

- Caramelize the sugar while stirring until golden brown
- Add the water and sugar
- Divide the mass over the 4 molds that have been greased beforehand with a little oil

Flan

Egg	150g
Egg yolks	60g
Sugar	65g
Orange juice	300g
Lemon juice	50g
Liqueur	25g
Orange grater	10g
Lemon zest	5g
Totaal	**665g**

Flan

- Beat the eggs, egg yolks, sugar, orange juice and lemon juice well
- Add the liqueur, orange zest and lemon zest and heat this mixture to ± 70°C
- Pour over the caramel mass until the container is filled and remove the air bubbles with a teaspoon
- Place the molds in a filled roasting tin with water and heat uncovered in the oven at 85/90 °C for 40-60 minutes. Until the mass is cooked
- Then let the flan stand for a few minutes
- Loosen them from the edge of the mold with a knife and transfer them to plates

Orange sauce

Orange Marmelade or orange jam	250g
Orange juice	50g
Lemon juice	25g
Totaal	**325g**

Orange sauce

- Mix everything with a stick blender or with a whisk
- Divide the sauce over the plate

Assembly, layout and finishing

- Serve lukewarm or cold
- With some stiffly whipped cream
- Orange slices
- Candied Orange Peel
- Yogurt and/or cottage cheese
- King's Day Decorations

Challenge yourself to dress royally / festively for dessert

Enjoy this exciting recipe.

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Curvy leaf yellow