

Flan Pâtissier

Serves 12

Hands-on Time (inc. chilling) 1 hour 20 minutes

Baking Time 45 minutes

Ingredients

- 1 portion Sweet Rich Shortcrust Pastry
- 1 medium egg
- 2 medium egg yolks
- 100g caster sugar
- 30g light brown sugar
- Pinch of fine salt
- 50g cornflour
- 400ml full-fat milk
- 170ml single cream
- 1 tbsp vanilla extract (or seeds from 1 vanilla pod)
- 20g unsalted butter

Equipment

- Baking parchment
- Rolling pin
- 20cm loose-bottomed flan tin
- Sharp knife
- Large bowl
- Hand whisk (silicone if possible)
- Large saucepan
- Spatula
- Clingfilm
- Baking sheet
- Wire rack

Method

1. Prepare the pastry case

- Roll out the chilled pastry between baking parchment into a circle large enough to line the flan tin.
- Flip the pastry into the tin, press into the corners. Remove the parchment, and trim any excess.
- Chill the pastry case in the fridge for at least 60 minutes.

2. Make the custard filling

- Whisk the egg, egg yolks, sugars, and salt in a large bowl until light and foamy.
- Add the cornflour and whisk until thick.
- In a saucepan, heat the milk, cream, vanilla extract, and butter until the butter melts and the mixture gently bubbles.
- Gradually whisk the hot milk mixture into the egg mixture.
- Return the mixture to the saucepan and cook over low heat, stirring constantly, until thick and smooth.
- Transfer the custard to a bowl, cover with clingfilm (touching the surface), and let it cool.

3. Bake the flan

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5. Place a baking sheet on the middle shelf to heat up.
- Pour the custard into the chilled pastry case and spread evenly.

- Bake on the preheated baking sheet for 15 minutes, then reduce the temperature to 170°C/150°C (fan)/325°F/Gas Mark 3 and bake for another 30 minutes until the top is golden brown.

4. Cool and serve

- Let the flan cool on a wire rack. For best flavour, refrigerate overnight before serving.

Enjoy!