

Caramel flan with the magimix

Caramel flan with the magimix

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	

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

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
<span itemprop="**

Discover a basic recipe for caramelized flan using the Thermomix :

Â»

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

Â»

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

Â»

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

Â»

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

Â»

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

Â»

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

Â»

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 ;)