

Custard tart without dough with the magimix

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1000g of milk
150G of sugar
90G of cornflour
3 eggs
1 vanilla pod

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To prepare this foolproof Thermomix crustless custard flan recipe, simple and quick to prepare but delicious, step by step :
Preheat the oven to 180°C

For the preparation of the Thermomix custard :

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Put the sugar, eggs, milk, and cornstarch in the Thermomix bowl.

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Split the vanilla pod in half and scrape out the vanilla seeds.

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Add the seeds to the Thermomix bowl and set the cooking time to 8 minutes at 90°C, speed 3, in reverse function.

To cook the crustless Thermomix custard :

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Grease an ovenproof dish and pour the mixture into the dish, then bake for 40 minutes.

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Allow it to cool slightly before placing the dish in the refrigerator for at least 3 hours to cool.

Enjoy ! This Thermomix custard flan is a true delight. Yum !