

Custard tart without dough with the magimix

Custard tart without dough with the magimix

| | | | |
|----------------------------|------------------------------|---------------------------------|--------------------------|
| 2 min | 2 min 48 min | 2 min 48 min 50 min | 2 min 48 min 50 min 1/10 |
| 2 min 48 min 50 min 1/10 5 | 2 min 48 min 50 min 1/10 5 5 | 2 min 48 min 50 min 1/10 5 5 21 | |

2 min 48 min 50 min 1/10 5 5 21

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

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

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 :

Â»

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

Â»

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

Â»

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 :

Â»

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

Â»

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 !