

Flankie gingerbread

Ingrédients

- 85g of softened butter
- 50g of muscovado sugar
- 50g of sugar
- 25g of egg (1/2 beaten egg)
- 150g of flour
- 3g of baking powder
- 120g of dark chocolate chips
- 1 vanilla pod
- 400g of liquid cream with 35% fat
- 400g of whole milk
- 1 egg
- 3 egg yolks
- 170g of cane sugar
- 40g of cornstarch
- 20g of flour
- 30g of butter

Préparation

1. Here I am again with an autumn flan, creamy and fragrant!
2. As often, I based myself on Julien Delhome's vanilla flan recipe, the best flan in my eyes; I simply added some gingerbread spices for a seasonal version. And for more indulgence (and speed), I chose to make a cookie dough base with chocolate chips; you can of course flavor the dough with cinnamon or replace part of the flour with cocoa powder to change things up, or even vary the chocolate chips according to your tastes.
Equipment : 18cm Circle Perforated Baking Sheet
Ingredients : I used Norohy vanilla and chocolate chips from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
3. Preparation time: 40 minutes + minimum 4h of resting + 25 minutes of baking
For a flan of 18x6cm :
Cookie Dough : of softened butter of muscovado sugar of sugar of egg (1/2 beaten egg) of flour of baking powder of dark chocolate chips
Mix the softened butter with the two sugars.
4. Then add the egg, followed by the flour and baking powder.
5. Finish with the chocolate chips.
6. Then, spread the cookie dough in a buttered circle placed on a baking sheet lined with parchment paper.
7. Place the circle in the refrigerator for a minimum of 3 hours.
8. Flan Mixture : 1 vanilla pod One tablespoon of gingerbread spices (if you don't have any, you can add cinnamon, nutmeg, ground ginger, cloves, cardamom, star anise... according to your taste) of liquid cream with 35% fat of whole milk 1 egg 3 egg yolks of cane sugar of cornstarch of flour of butter
Heat the milk and cream with the seeds from the scraped vanilla pod and the gingerbread spices.
9. If you can, let it infuse covered for a few minutes or more.
10. Whisk the egg yolks, the egg, and the sugar, then add the cornstarch and flour and whisk again.
11. Then, pour the hot milk/cream over it while stirring continuously and pour everything back into the saucepan.
12. Thicken over medium heat while stirring constantly until boiling.
13. Remove from heat, and add the butter.
14. Mix well.

15. Pour the cream over the cookie and immediately proceed to baking.
16. Baking : Bake the flan for 25 minutes in the preheated oven at 180°C.
17. Let cool for 1 hour at room temperature, then 2 to 3 hours in the refrigerator before enjoying!

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