

Hazelnut flan

Ingrédients

- 110g softened butter
- 62g hazelnut powder
- 62g brown sugar
- 40g egg
- 2 pinches of fleur de sel
- 90g T55 flour
- 30g softened butter
- 20g brown sugar
- 400g liquid cream with 35% fat
- 400g whole milk
- 1 egg
- 3 egg yolks
- 170g brown sugar
- 40g cornstarch
- 20g flour
- 30g butter
- 110g hazelnut praliné
- 110g hazelnut paste

Préparation

1. After Julien Delhome's vanilla flan, I felt like adapting his recipe by changing the flavor; so this time it's a hazelnut-flavored flan, with a mix of hazelnut praline and hazelnut purée.
2. Be careful to use quality praline and puree, this is what will give a good taste to your flan (I make my own, with hazelnuts from Piedmont, my favourites).
3. As for all the flans, you can replace the dough I've made here with a puff pastry, shortbread, shortcrust pastry.
4. in short, the one of your choice !
5. Otherwise nothing special, the flan is easy and quick to make, but be patient for the cooling ;-) Translated with [www.](http://www.DeepL.com/Translator)
6. DeepL.
7. [www.](http://www.DeepL.com/Translator) (free version) Prep time : 45 minutes + 45 minutes cooking + time in the fridge (min).
8. Mix the softened butter with the hazelnut powder, the fleur de sel and the sugar.
9. Add the egg.
10. Add the flour.
11. Spread out on 1cm thick between two sheets of parchment paper then bake at 170°C for 15 minutes (the shortbread must be golden).
12. Let it cool.
13. Break the shortbread into small pieces (more or less small depending on the result you want), add the softened butter and brown sugar then put the dough in your buttered mold.
14. Put it in the freezer while making the cream.
15. Heat the milk and cream together.
16. Whisk the egg, yolks and sugar.
17. Add the flour and the cornstarch.

18. Pour half of the milk/cream mix over the eggs.
19. Return everything to the pan, cook over medium heat, stirring constantly.
20. Once boiling, continue cooking for 1 minute.
21. Remove from the heat, add the butter and smooth with a whisk.
22. Finally, add the hazelnut purée and praliné.
23. Pour the cream over the reconstituted shortbread, and bake for 25 minutes in the oven preheated to 180°C.
24. Remove from the oven, let the flan cool for 1 hour, then put it in the fridge at least 2 or 3 hours before enjoying it !

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