

# Salted Caramel & Vanilla Flan

## Ingrédients

- 60g of softened butter
- 90g of icing sugar
- 30g of almond powder
- 1 egg
- 170g of T55 flour
- 50g of cornstarch
- 150g of sugar
- 100g of full cream
- 50g of butter
- 1 vanilla pod
- 1 pinch of fleur de sel
- 350g of full cream
- 350g of whole milk
- 1 vanilla pod
- 1 egg
- 3 egg yolks
- 30g of sugar
- 40g of cornstarch
- 20g of T55 flour
- 20g of butter
- 190g of salted caramel

## Préparation

1. It's been a while... a flan!
2. This time with vanilla but also a good dose of salted caramel, all on a classic sweet almond pastry.
3. As always with flans, the recipe is easy, you can even prepare the caramel several days in advance if it suits your organization (in that case you will just have to warm it up to incorporate it more easily into the cream), and as always the hardest part is of course waiting for it to cool down to enjoy  
Equipment: Whisk Rolling pin  
Perforated baking sheet 18cm ring  
Ingredients: I used Koro vanilla: code ILETAITUNGATEAU for 5% discount on the entire site (not affiliated).
4. Preparation time: 45 minutes + 35 minutes baking  
For an 18cm diameter flan: Sweet Pastry: of softened butter of icing sugar of almond powder 1 egg of T55 flour of cornstarch  
Mix the butter with the icing sugar and almond powder.
5. Then add the egg, and finally the flour and cornstarch.
6. As soon as you have a smooth and homogeneous ball, stop mixing.
7. Wrap the dough and refrigerate for at least 1 hour.
8. Then, roll it out to 2mm thickness and line your ring.
9. Chill in the refrigerator.
10. NB: the remaining sweet pastry can be frozen for future use.
11. Salted Caramel: of sugar of full cream of butter 1 vanilla pod 1 pinch of fleur de sel  
Heat the cream with the vanilla pod seeds.
12. Let it infuse for at least 30 minutes.
13. Prepare a dry caramel with the sugar.
14. As soon as it has an amber color, deglaze it with the vanilla cream.

15. Then add the butter cut into small pieces.
16. When the caramel is homogeneous, remove it from the heat, then add the fleur de sel and let it cool.
17. Salted Caramel and Vanilla Cream: of full cream of whole milk 1 vanilla pod 1 egg 3 egg yolks of sugar of cornstarch of T55 flour of butter of salted caramel Heat the cream with the milk and the vanilla pod seeds.
18. Whisk the egg, egg yolks, and sugar.
19. Add the cornstarch and flour.
20. Pour half of the hot liquid over the eggs, mix well, then pour everything back into the saucepan.
21. Thicken over medium heat while whisking constantly.
22. Then, off the heat, add the caramel.
23. Pour the cream into the sweet pastry, then bake at 180°C for 35 to 40 minutes.
24. Let it cool, then spread the remaining caramel on top before cutting and enjoying!

Recette imprimée depuis [www.iletaitungateau.com](http://www.iletaitungateau.com)