

# Peanut, caramel & chocolate flan Snickers-style

## Ingrédients

- 60g of softened butter
- 90g of icing sugar
- 30g of almond flour
- 1 egg
- 160g of T55 flour
- 50g of cornflour
- 100g of granulated sugar
- 30g of salted butter
- 190g of heavy cream
- 1 egg
- 1 egg yolk
- 100g of sugar
- 45g of cornflour
- 300g of whole milk
- 300g of heavy cream with 35% fat content
- 20g of butter
- 165g of peanut butter
- 140g of heavy cream
- 25g of honey
- 195g of Jivara chocolate

## Préparation

1. Second version of my flan/ganache series, after the pistachio & chocolate, here's the "snickers": peanut, caramel, and of course milk chocolate!
2. A relatively simple but very indulgent recipe, you just need to be patient because there's quite a bit of resting time between the sweet pastry & the cooling of the different elements Ingredients: I used Jivara chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate code).
3. I used peanut butter & almond flour from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
4. Equipment: 18cm ring Rolling pin Perforated baking sheet Whisk Thermometer Preparation time: 1h10 + 25 minutes of baking + restingFor a 18cm diameter and 6cm height flan / 8 people: Sweet Pastry: of softened butter of icing sugar of almond flour 1 egg of T55 flour of cornflour Mix the softened butter with the icing sugar then the almond flour.
5. Add the egg, emulsify then incorporate the flour and cornflour without overworking the dough.
6. Form a ball, wrap it and place it in the refrigerator for at least 3 hours.
7. Next, roll the dough out to a maximum thickness of 2mm then line your buttered ring.
8. Place it in the refrigerator for at least 2 hours.
9. Caramel: Recipe by @crok\_choc\_ found on Instagram of granulated sugar of salted butter of heavy cream Prepare a dry caramel with the sugar.
10. When it has a nice amber color, add the butter cut into small pieces.
11. Mix well, then add the cream that has been heated beforehand.
12. Cook on low heat, stirring regularly until reaching 109°C, then blend and cool completely.
13. Cream: 1 egg 1 egg yolk of sugar of cornflour of whole milk of heavy cream with 35% fat content of butter of peanut butter About of peanuts Heat the milk and cream.

14. Whisk the egg, egg yolk, and sugar, then add the cornflour.
15. Gradually pour the milk and cream over the eggs, mix well and pour everything back into the saucepan.
16. Cook over medium heat, stirring constantly until the cream thickens.
17. Add the butter cut into small pieces and the peanut butter, mix again.
18. In the bottom of the sweet pastry, spread a little caramel (a thin layer), add some peanuts, then pour the cream on top.
19. Bake in the preheated oven at 200°C for 20 to 25 minutes.
20. Let it cool completely before unmolding.
21. Milk Chocolate Ganache: of heavy cream of honey of Jivara chocolate Heat the heavy cream with the honey.
22. Melt the chocolate.
23. Pour the hot cream in several additions over the chocolate, mixing well after each addition.
24. Finish with an immersion blender to get a smooth and shiny ganache.
25. Finishes: The caramel Some peanuts When the flan has cooled, pour caramel over it (keep some for decoration).
26. Then add the chocolate ganache, followed by small lines of caramel on top.
27. Add some peanuts, let the ganache set and enjoy!