

# Vanilla & muscovado sugar flan

## Ingrédients

- 80g butter
- 65g muscovado sugar
- 230g flour
- 1 egg
- 1 pinch of salt
- 1 vanilla bean
- 400g liquid cream with 30 or 35% fat
- 400g whole milk
- 1 egg
- 3 egg yolks
- 120g muscovado sugar
- 40g cornstarch
- 20g flour
- 30g butter

## Préparation

1. I did it again, another a classic vanilla flan, except this time I only used muscovado sugar, in the shortbread and in the cream.
2. For those who don't know it, it is an unrefined sugar, very dark and fragrant, unlike classic sugar.
3. I used my favourite flan recipe, Julien Delhome's one, but I reduced the amount of sugar, and this time, no reconstituted shortbread but a muscovado and vanilla shortbread.
4. Mix the butter, sugar and flour.
5. Then add the egg, salt and vanilla, and mix quickly so as to obtain a homogeneous dough.
6. Put a plastic wrap on it, and place it in the refrigerator for at least 30 minutes.
7. Then, spread it on 2 to 3mm thick and put it in your buttered circle.
8. Set aside in the refrigerator.
9. Heat the milk, cream and seeds of the vanilla bean.
10. Leave to infuse for at least 30 minutes, more if you can.
11. Then whisk the egg, yolks and sugar.
12. Add the cornstarch and flour and mix well.
13. Pour half of the hot milk over it, whisking, then pour it back into the saucepan.
14. Thicken over medium heat, stirring constantly.
15. Off the heat, add the butter cut into small pieces, mix well, then pour the cream into the dough.
16. Bake in the preheated oven at 180°C for 25 minutes.
17. Once out of the oven, let the flan rest for 1 hour and then put it in the fridge for at least 2 hours before enjoying !