

Maple syrup flan

Ingrédients

- 60g of softened butter
- 1 egg
- 90g powdered sugar
- 180g flour
- 50g cornstarch
- 30g almond powder
- 2 pinches of salt
- 400g whole liquid cream
- 400g whole milk
- 1 egg
- 3 egg yolks
- 30g sugar
- 100g maple syrup
- 70g maple butter
- 45g cornstarch
- 20g flour
- 30g butter

Préparation

1. If you like maple syrup, you've come to the right place!
2. A creamy and well-flavoured flan with maple syrup and maple butter, quick and easy to make, in short, perfect for all occasions and at any time of the day.
3. Prep time : 30 minutes + rest for the dough + 30 minutes cooking For a 18cm flan : Almond crust : of softened butter 1 egg powdered sugar flour cornstarch almond powder 2 pinches of salt Mix the butter with powdered sugar, salt and almond powder.
4. Add the egg, then the flour and cornstarch.
5. Mix quickly until you get a homogeneous dough.
6. Put the dough in the fridge for 30 minutes, then spread it out and put it in your buttered circle.
7. Place the dough in the freezer while you prepare the cream.
8. Maple syrup cream : whole liquid cream whole milk 1 egg 3 egg yolks sugar maple syrup maple butter cornstarch flour butter Heat the milk, cream and maple butter.
9. Whisk the egg, yolks, sugar, maple syrup, flour and cornstarch.
10. Then pour half of the hot milk over this mixture while whisking, then pour it back into the saucepan.
11. Return pan to heat and thicken over medium heat, stirring constantly.
12. When the cream is ready, add the butter off the heat and stir again.
13. Pour the cream on the dough and bake in the preheated oven at 180°C for 25 to 30 minutes.
14. Allow to cool before unmolding and enjoying!