

Marble flan (vanilla, chocolate, praliné)

Ingrédients

- 3 egg yolks
- 110g sugar
- 115g softened butter
- 100g flour
- 2g baking powder
- 1 vanilla pod
- 400g liquid cream with 35% fat content
- 400g whole milk
- 1 egg
- 3 egg yolks
- 170g brown sugar
- 40g cornstarch
- 20g flour
- 30g butter
- 105g hazelnut praliné
- 75g 70% dark chocolate

Préparation

1. It's been a long time since I've made a marbled flan, and I hesitated between chocolate-vanilla and chocolate-praliné, so finally here I am with a vanilla-chocolate-praliné flan !
2. As almost all the time, I started from the recipe of Julien Delhome's perfect vanilla flan for the cream, which I divided into three parts.
3. For the dough, I wanted to change and I tried with a Breton shortbread, a little more difficult to unmould but really very good!
4. Of course you can make the recipe with the dough of your choice (shortbread, puff pastry, shortcrust.
5.).
6. As always with the flan, the only difficulty is to wait until it is cold before you can enjoy it ;) Prep time : 45 minutes + 45 minutes cooking + rest in the fridge For a 18cm flan : Shortbread : 3 egg yolks sugar softened butter flour baking powder Mix the egg yolks with the sugar.
7. Add the egg yolks and mix until creamy.
8. Finish with the flour and baking powder.
9. When the dough is homogeneous, spread it between two sheets of baking paper and put it in the refrigerator for at least 1 hour.
10. When the dough is very cold, put it in the circle (the dough being well buttered, it is much more difficult to put in a mold than a classic dough.
11. If you have difficulties, you can take pieces of dough and spread them directly with your fingers in the circle).
12. Spread it on 3mm maximum, with the rest of the dough you can make small individual shortbreads.
13. Put the dough in the freezer while you prepare the cream.
14. Infuse the vanilla bean and seeds at least 30 minutes with the cream and milk: heat everything, then put a plastic wrap on the pan and let infuse.
15. Whisk the egg, yolks and sugar.
16. Add the flour and cornstarch.
17. Remove the pos from the milk/cream mixture, bring it to the boil and then pour half of it over the eggs.

18. Put everything back into the saucepan and cook over medium heat, stirring constantly.
19. Once boiling is reached, continue cooking for 1 minute, always stirring.
20. Remove from the heat, add the butter and smooth with a whisk.
21. Divide the cream in three parts: one part of in which you add the vanilla powder, and two parts of : add the chocolate in the first, the praline in the second.
22. Pour the creams alternately over the shortbread and bake for 40 minutes in the preheated oven at 180°C.
23. After taking it out of the oven, let it rest for 1 hour and then put it in the fridge for at least 2 or 3 hours before enjoying!

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