

Dulcey chocolate & coffee flan

Ingrédients

- 110g butter (1)
- 60g brown sugar (1)
- 60g almond powder
- 40g egg
- 2 pinches of fleur de sel
- 90g T55 flour
- 40g butter (2)
- 20g brown sugar (2)
- 3 eggs
- 1 egg yolk
- 250g whole milk
- 250g full cream
- 8g instant coffee
- 60g sugar
- 30g cornstarch
- 200g Dulcey chocolate

Préparation

1. One of my favorite associations, coffee and Dulcey blond chocolate: that light caramel taste pairs very well with the bitterness and fragrance of the coffee. I was inspired by Frédéric Bau's chocolate flan recipe, but I took my reconstituted shortbread recipe.
2. You can make the dough of your choice, shortbread, almond, hazelnut.
3. If you choose to follow the recipe below, be aware that like any reconstituted shortbread, the dough will be more fragile when unmolded and cut than another dough.
4. Prep time : 40 minutes + 50 minutes cooking For a 18cm flan : Reconstituted shortbread : butter (1) brown sugar (1) almond powder egg 2 pinches of fleur de sel T55 flour butter (2) brown sugar (2) Mix the butter (1) with the brown sugar and the almond powder.
5. Add the egg, then the fleur de sel.
6. Finish with the flour.
7. Roll out the dough between two sheets of parchment paper to a thickness of about 3-4mm, then bake at 170°C for 15 minutes.
8. Let cool, then crumble the shortbread.
9. Add the butter (2) and brown sugar (2), mix well, then pour the shortbread into a buttered circle, packing well with a spoon or glass.
10. Store in the refrigerator or freezer while you prepare the cream.
11. Dulcey & coffee cream : 3 eggs 1 egg yolk whole milk full cream instant coffee sugar cornstarch Dulcey chocolate Whisk the eggs and egg yolk with the sugar and cornstarch.
12. Heat the milk and cream with the coffee.
13. Pour half of the hot liquid over the eggs, mix and pour back into the pan.
14. Thicken over medium heat, whisking constantly.
15. Remove from heat, add chocolate and mix well until completely melted.
16. Pour the cream into the reconstituted shortbread and bake in the preheated oven at 180°C for 35 to 40 minutes.

17. Let cool, then unmold and enjoy!

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