

Coconut custard flan

Ingrédients

- 60g of softened butter
- 90g of icing sugar
- 30g of coconut powder
- 1 egg
- 160g of T55 flour
- 50g of cornstarch
- 200g of coconut cream
- 200g of full liquid cream (it can be replaced with the same amount of coconut cream)
- 400g of coconut milk
- 1 egg
- 3 egg yolks
- 140g of sugar
- 40g of cornstarch
- 20g of flour
- 85g of coconut powder
- 30g of butter

Préparation

1. New custard tart today, in coconut version!
2. I had already made a choco-coco version, here is its non-chocolate but equally indulgent little brother, to which you can even add some lime zest if the coconut/lime combination tempts you!
3. Equipment: Whisk Rolling pin Perforated baking sheet 18cm ring
Ingredients: I used Koro coconut powder: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
4. Preparation time: 40 minutes + 25 minutes of cooking + resting
For a tart of 18cm in diameter & 6cm in height: Coconut sweet pastry: of softened butter of icing sugar of coconut powder 1 egg of T55 flour of cornstarch Mix the softened butter with the icing sugar then the coconut powder.
5. Add the egg, emulsify, then incorporate the flour and cornstarch without overworking the dough.
6. Form a ball, wrap it in plastic, and put it in the refrigerator for at least 3 hours.
7. Then, roll out the dough to 2mm and line your buttered ring placed on a sheet covered with parchment paper.
8. Put the dough back in the fridge for at least 1 hour.
9. Coconut cream: of coconut cream of full liquid cream (it can be replaced with the same amount of coconut cream) of coconut milk 1 egg 3 egg yolks of sugar of cornstarch of flour of coconut powder of butter A little coconut powder for finishing Heat the liquid cream, coconut cream, and coconut milk.
10. In parallel, whisk the egg, egg yolks, and sugar then the cornstarch and flour.
11. Pour the hot liquid over the eggs, whisk well, then pour it all back into the saucepan.
12. Thicken over medium heat, stirring constantly.
13. Then, off the heat, add the butter cut into small pieces and the coconut powder.
14. Pour the cream over the sweet pastry, then sprinkle with a little coconut powder.
15. Bake in the preheated oven at 180°C for 25 minutes, then let cool for 2 hours before unmolding.
16. Place the tart in the refrigerator for another 1 to 2 hours minimum before enjoying!