

Coconut & chocolate flan

Ingrédients

- 350g full cream
- 300g whole milk
- 1 egg
- 3 egg yolks
- 80g cassonade sugar
- 30g cornstarch
- 30g flour
- 150g chocolate Caraïbes (66% cocoa)
- 60g coconut powder

Préparation

1. New year, new flan!
2. This time, I suggest you a bounty version: chocolate & coconut, a delicious association. As always for flans, the recipe is simple, a custard on the dough of your choice, the most difficult is to wait for the flan to cool down to taste it!
3. I used a puff pastry, you can use the pastry of your choice, many recipes are available here: puff pastry, almond dough, shortbread.
4. depending on your preferences.
5. Caraïbes (66% cocoa) coconut powder. Heat the cream and milk.
6. Whisk the egg and yolks with the sugar.
7. Then add the flour and cornstarch and whisk again.
8. Pour half of the hot liquid over it, mix well and then pour it back into the pan.
9. Thicken over medium heat, whisking constantly.
10. When the cream is ready, pour it over the chocolate.
11. Mix well.
12. Finally, add the coconut powder.
13. Put a plastic wrap on the cream and let it cool.
14. Cooking : The dough of your choice. Coconut powder. Line your circle with parchment paper, then sprinkle it with coconut.
15. Roll out your dough, sprinkle it with coconut powder, pressing lightly.
16. Line your circle with the dough, then pour the cream.
17. Bake in the preheated oven at 180°C for 35 minutes, then let cool for several hours before unmolding and enjoying!