

# Marbled chocolate & hazelnut flan

## Ingrédients

- 60g butter
- 90g powdered sugar
- 30g hazelnut powder
- 1 egg
- 155g flour
- 50g cornstarch
- 15g cocoa powder
- 500g milk (I used half hazelnut milk and half cow milk)
- 250g full cream (1)
- 1 tablespoon of vanilla flavoring
- 60g cornstarch
- 10g flour
- 200g full cream (2)
- 150g sugar
- 1 tablespoon hazelnut puree (optional)
- 80g milk chocolate 40% cocoa
- 20g dark chocolate 70% cocoa

## Préparation

1. New week, new flan!
2. This time a chocolate & hazelnut marbled flan, without eggs, both firm and creamy, and well flavored to delight everyone!
3. I decided to make it with a chocolate & hazelnut marbled crust but you can very well make a classic crust or even a puff pastry to have a 100% egg-free dessert    Prep time : 40 minutes + 1h05 cooking + rest    For a 18cm diameter and 6cm high flan: Hazelnut & cocoa dough : butter powdered sugar hazelnut powder 1 egg flour cornstarch cocoa powder    Mix the butter with the powdered sugar and the hazelnut powder.
4.     When the mixture is homogeneous, add the egg and then the flour and cornstarch.
5.     Divide the dough into two equal pieces, then add the cocoa to one of the two doughs.
6.     Mix quickly to get a homogeneous ball, then wrap the dough and put it in the refrigerator for at least 1 hour.
7. Then, spread small pieces of dough lengthwise on about 5mm thick and alternate the hazelnut and cocoa doughs.
8.     Roll out the dough to a thickness of 2mm, and cut 6cm wide strips for the edges of the flan.
9.     Roll out the scraps and use them for the flan base.
10.    Place the dough in the refrigerator overnight.
11. Then, pre-bake it for a few minutes at 170°C.
12. Marbled flan with hazelnut & chocolate : milk (I used half hazelnut milk and half cow milk) full cream (1) 1 tablespoon of vanilla flavoring cornstarch flour full cream (2) sugar 1 tablespoon hazelnut puree (optional) milk chocolate 40% cocoa dark chocolate 70% cocoa    Heat the milk with the cream (1) and vanilla.
13. Mix the cornstarch and flour and pour the hot liquid over it.
14.     Return to the pan and cook over medium heat, whisking constantly until thickened.
15.     Remove from heat, then add the cold cream (2).

16. Then add the sugar.

17. Take 1/3 of the cream, and incorporate the chocolates in it; in 2/3 of the cream, add the hazelnut puree if you want to intensify the taste.

18. Pour the creams alternately into the pre-baked pastry, then bake the flan for 50 minutes in the preheated oven at 180°C.

19. Let cool completely before unmolding and enjoy!

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