

Cookie flan

Ingrédients

- 175g butter
- 100g muscovado sugar
- 100g sugar
- 1 egg
- 300g flour
- 5g baking powder
- 250g dark chocolate chips
- 1 vanilla bean
- 400g whole milk
- 430g full cream
- 2 eggs
- 2 egg yolks
- 120g cassonade sugar
- 65g cornstarch
- 35g butter

Préparation

1. A new flan in the series, this time in cookie version!
2. On a cookie dough base, a vanilla cream with chocolate chips, and if you're tempted you can even add some chopped nuts
Prep time : 35 minutes + 30 minutes cooking
For a flan of 18cm on 6 / 8 persons :
The cookie dough : butter muscovado sugar sugar 1 egg flour baking powder dark chocolate chips
Mix the butter with the sugars.
3. Then add the egg, flour and baking powder.
4. Finish with the chocolate chips.
5. Spread the dough in your buttered circle, then use the remaining dough to make cookies.
6. Keep refrigerated while you prepare the cream.
7. Vanilla flan : 1 vanilla bean whole milk full cream 2 eggs 2 egg yolks cassonade sugar cornstarch butter
Some chocolate chips
Heat the milk with the cream and the seeds of the vanilla bean.
8. At the same time, whisk together the egg yolks, whole eggs, sugar and cornstarch.
9. Whisk in the hot milk, then pour it back into the pan.
10. Thicken over medium heat, stirring constantly.
11. Ladle the vanilla cream over the cookie dough, adding chocolate chips as you go.
12. Finish with a few chocolate chips, then bake in the preheated oven at 180°C for 30 minutes.
13. Let cool completely before unmolding and enjoy!