

Spéculos flan

Ingrédients

- 250g speculos
- 90g butter
- 1 pinch of salt
- 500g whole milk
- 500g liquid cream with 30 or 35% fat content
- 55g cornstarch
- 10g flour
- 80g sugar
- 280g speculos paste

Préparation

1. It's been a long time, a new flan!
2. This time flavored with speculos, and if you wish you can even add a little cinnamon for a stronger taste.
3. The recipe is totally eggless, I was inspired by Karim Bourgi's flan, the texture is a little less creamy than a usual flan but the absence of egg also makes it lighter Prep time : 35 minutes + 1h10 cooking + cooling down For a 18cm diameter and 6cm high flan: Reconstituted speculos: speculos butter 1 pinch of salt Mix the speculos, add the melted butter and salt.
4. Spread the mixture obtained in the circle lined with parchment paper, pressing the bottom and the edges well.
5. Bake for 10 minutes at 180°C.
6. Speculos cream: whole milk liquid cream with 30 or 35% fat content cornstarch flour sugar speculos paste Cinnamon powder (optional) Heat the milk with the cream (and cinnamon if you add it).
7. Separately, mix the cornstarch and flour, then pour the hot liquid over it little by little, mixing well.
8. Pour the mixture back into the saucepan, then thicken over medium heat, whisking continuously.
9. Remove from the heat and add the speculos paste.
10. Stir the resulting cream until no more steam escapes from the cream, then add the sugar and stir again.
11. Cover the cream and chill it in the refrigerator, then pour it into the mould.
12. Bake in the oven for 50 to 55 minutes at 170°C and then let cool completely before enjoying!