



FLAN MADE WITH SOVRANA

A DELICIOUS FILLING FOR YOUR TARTLETS

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

| | |
|---------|-----------|
| MILK | g 1.000 |
| SUGAR | g 150-200 |
| SOVRANA | g 100 |
| EGGS | g 50-100 |
| SALT | g 2 |

FINAL COMPOSITION

Without heating the ingredients, beat 100g of milk, SOVRANA and eggs using a whisk.

In a separate pot, combine the remaining milk with sugar and salt, then bring to boil.

Combine with the mixture made from SOVRANA and bring to boil for 2 minutes.

Cast the creamy filling into a mould lined with shortcrust pastry, then bake at 190-200°C for about 25 minutes.