



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.