

Flan with Caramelo – La Pequena Colombia Restaurante, NYC

Custard:

2 (12-oz) cans evaporated milk

1 (14-Oz) can sweetened condensed milk

¼ cup shredded Colombian cheese – queso blanco

7 eggs

Syrup:

1 cup sugar

½ cup water

1 cinnamon stick

Preheat oven to 350.

Mix all custard ingredients in the blender.

Mix sugar and water in pan until dissolved. Add cinnamon stick and cook over medium heat until light caramel color, about 10 minutes. Pour about 4 Tbls. of syrup into an 8 x 8 pan to coat the bottom evenly. Cool for a few minutes till hardened.

Add custard mixture from blender. Put the pan in a larger pan that contains water so as to cook bain marie.

Bake 1 hour 15 minutes, or when middle of custard moves slightly when jiggled.

Let cool 15 min, or refrigerate if desired.

To serve, loosen the sides with a knife and invert pan onto a platter. Re-warm syrup and pour over top. Serve with whipped cream if desired.