



“Broken up” flan with red berries



Categoria

Doces e Sobremesas



Tempo de preparação

Demorado



Dificuldade

Médio



Custo

Intermediate



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



25ml of Victor Guedes Extra Virgin Olive Oil Reserve

- 100g of bellow sugar
- 8 egg yolks
- 500ml of milk
- 200g of sugar
- 50ml of sweet Port wine
- 100g of raspberries
- 100g of blackberries
- 50g of currants
- Red wine vinegar, to taste

Modo de preparação

1

Prepare the flan by whisking the yolks, milk, sugar and Port wine.

2

Prepare the caramel by heating the olive oil together with the brown sugar, letting it boil until it obtains a caramelised texture.

3

Line the mould with the caramel, add the flan mixture and cook in a water bath for approximately 30 minutes after it slowly starts to boil.

4

Prepare the red berries salad, drizzling with the vinegar before serving.

Produtos utilizados



Reserve

Extra Virgin Olive Oil



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