

LEMON FLAN

INGREDIENTS

- 1 cup granulated sugar
- ½ cup granulated sugar
- 2 lemons
- 2 cups heavy cream
- 2 eggs, large
- 2 egg yolks
- 1 tsp vanilla extract



PREPARATION

In a dry 5 quart heavy saucepan cook 1 cup sugar over moderate heat, stirring slowly with a fork (to help sugar melt evenly), until completely melted and golden. Immediately pour into ramekins making sure to coat the bottom evenly.

Using a zester remove lemon peel and place in food processor with ½ cup of sugar until very finely chopped. Squeeze enough juice from the lemons to measure ¼ cup.

In a saucepan bring cream and lemon sugar to just boiling, stirring. In a bowl whisk together eggs and yolks and combine well. Continue whisking while slowly pouring the hot cream into the egg mixture. Whisk in the lemon juice and the vanilla. Pour custard into ramekins.

Place ramekins into a solid steam pan and cover with foil. Select CUSTOM and cook on 212 for 45 minutes or until almost set in the centre when gently shaken. Refrigerate at least 4 hours or up to 2 days.

Run a thin knife around the edge of the flan and gently rotate ramekin back and forth to make sure that flan is loosened, invert a flat serving plate with a slight lip over ramekin and flip.