

# Caramelized flan pie like a creme brulee, crusted with Graham biscuits

Recipe for 4 persons



## Description

Caramelized flan pie as a crème brûlée, graham biscuit crust.

## Note

The flan should be really cold when you put it in the oven otherwise it will crack on the top.

## Ingredients

### For the graham crust

- 245 Gr Graham biscuit powder
- 20 Gr Sugar
- 60 Gr Melted butter

### For the flan mix

- 500 Ml Milk
- 125 Ml 35% cooking cream
- 125 Gr Sugar
- 50 Gr Cornstarch
- 5 Unit(s) Egg yolk
- 1 Unit(s) Vanilla bean

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **340 F°**

### For the graham biscuit

On a baking tray with a parchment paper, put the cake shell 8 inches.

Spread some butter around the shell.

In a bowl, mix all the ingredients, press lightly the mix at the bottom of the shell.

Place it in the oven for 6 minutes.

Let it cool down well before pouring the flan mix.

### For the flan mix

In a pot, whisk the egg yolk with the sugar and the corn starch.

Add the mix and make sure to mix it well, add the vanilla bean.

Put the pot on the stove, warm it by whisking, it needs to boil for a minute at least.

Pour this mix on the top of the crust. Put it in the fridge, when cold, put it in the fridge for 8-10 minutes.

**Bon appétit!**