

Pudim de Leite Brasileiro (Brazilian Flan)

Diego's sweet treat from Brazil

A recipe from Diego's Grandma's (Vó Edith) cookbook, this 'sugar bomb' is best served on special occasions with friends and family.



Ingredients:

- 200-300g sugar (for caramel)
- 1 can condensed milk
- 354 ml milk
- 2 eggs

Instructions: caramel

1. Put the sugar in a pan over a low-to-medium heat and stir constantly until it's completely melted into a syrup.
2. Pour the syrup immediately into the baking dish while swirling it so it coats all the sides.
3. Set aside to cool.

Instructions: flan

1. Preheat the oven to 180° C (355° F).
2. Add condensed milk, milk (for the exact amount, pour the milk in the empty condensed milk can) and eggs in the blender for up to two minutes.
3. Pour the mixture onto the cooling syrup.
4. Cover the rectangle baking dish with aluminium foil.
5. Bake for approximately 40 minutes in the bain-marie with hot water (this is very important).
6. Cool for one hour then put it in the fridge for at least four hours (overnight is better).
7. Once set, turn the flan over onto a plate. It's now ready to serve.