



Crème Caramel

250g sugar
30ml water
75ml cold water

1l milk
120g **HACO Vanilla Flan/Crème Brulee**

To prepare caramel

- Place sugar and 30ml water in a heavy-bottomed pan over a low flame. Boil without stirring (as stirring may cause crystallisation). When the caramel turns golden brown, remove from heat and add 75ml cold water. Return pan to the heat until caramel is dissolved. Cast into moulds. Cool for at least ½ hour.

To prepare custard

- Warm the milk in a saucepan over medium heat. Add the **HACO Vanilla Flan/Crème Brulee** and stir with a whisk. Bring to boil, stirring constantly. Reduce heat and simmer for 2-3 minutes, stirring occasionally. Pour into the moulds with caramel sauce and chill in the refrigerator (50C) until set.

To serve

- Overturn the caramel custard onto serving plates.