

Choose natural Swiss premium quality



Desserts

The perfect end to a great meal is a heavenly dessert.

Buttermilk Vanilla Flan

Serves 4

200ml	buttermilk
200ml	milk
48g	Haco Vanilla Flan
100g	mascarpone cheese
4	pastry shells
	Blackberries, candied orange slices, and mint leaves, for garnishing
	Icing sugar, for dusting

- Heat the buttermilk and milk in a saucepan over medium heat until warm, stirring continuously. Remove saucepan from the heat and whisk in the **Haco Vanilla Flan** until smooth. Return the saucepan on the stove and simmer for about 2 minutes. Remove saucepan from the heat and whisk the mixture for about a minute. Allow the mixture to cool slightly and fold in the mascarpone cheese. Pour the buttermilk vanilla into each pastry shell and place into a refrigerator to chill until set, for about 4 hours.

Alternative preparation method:

- Heat the buttermilk and milk in a microwave on medium heat until warm, for about a minute. Remove and add in the **Haco Vanilla Flan** and whisk until smooth. Return the bowl to the microwave and heat on medium heat for another 2 minutes. Remove and whisk the mixture for about a minute. Allow the mixture to cool slightly and fold in the mascarpone cheese. Pour the buttermilk vanilla into each pastry shell and place into a refrigerator to chill until set, for about 4 hours.

To serve:

- Place a buttermilk vanilla flan onto each serving plate. Garnish with blackberries, candied orange slices, and mint leaves, and dust with icing sugar.