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Desserts

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

Coconut Crème Caramel With Citrus Confit

Serves 4

Coconut Crème Caramel

150g castor sugar
10ml water

48g Haco Vanilla Flan

275ml milk
100ml coconut milk
25ml coconut rum

Citrus Confit

1 pink grapefruit, pulp removed and cut into segments
1 orange, pulp removed and cut into segments
200ml sugar syrup

- For the coconut crème caramel: Place the castor sugar and 10ml water into a saucepan and bring mixture to a boil. Reduce heat and simmer until the sugar syrup is caramelised and golden browned. Add a tablespoon of caramel into each 4 dariole moulds and set aside to set.

Heat the **Haco Vanilla Flan**, milk, coconut milk and coconut rum in a clean saucepan and bring mixture to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes, stirring occasionally. Pour the mixture over the caramel and chill the moulds covered in the refrigerator until set, for about 4 hours.

- For the citrus confit: Place the pink grapefruit and orange segments into a bowl. Pour the sugar syrup into a saucepan and bring mixture to a boil. Remove and pour over the pink grapefruit and orange segments. Set aside to cool.
- To serve: Invert the chilled coconut crème caramel onto each serving plate and spoon the citrus confit around the crème caramel. Drizzle some of the resulting jus around the plate and serve.