



PARISIAN FLAN

YIELDS
ONE 6 INCH
FLAN

*Featuring Satin Ice Instant Pastry Cream,
Tahitian Vanilla Beans & Glucose Syrup*

COMPOSITION:

- Pate Sucrée
- Clear glaze
- Vanilla bean pastry cream



VANILLA BEAN PASTRY CREAM

INGREDIENTS:

- 1 Satin Ice Tahitian Vanilla Bean
- 4 oz Satin Ice Instant Pastry Cream
- 8.5 fl oz water, cold
- 2 fl oz heavy cream
- ½ teaspoon salt

INSTRUCTIONS:

1. Cut the Vanilla Bean lengthwise and scrape out seeds. In the bowl of a mixer combine the vanilla seeds, Instant Pastry Cream, water, salt and heavy cream.
2. Whip using a whisk attachment on high speed for 5 minutes.
3. Cover with plastic wrap to touch, then place the pastry cream in the fridge for at least 1 hour.

PATE SUCRÉ

INGREDIENTS:

- 6.5 oz flour
- 3.5 oz butter, cold and cut in small cubes
- 2.3 oz powdered sugar
- 0.9 oz almond flour
- 1.2 oz eggs
- Pinch of salt

INSTRUCTIONS:

1. In a mixer, beat the flour, almond flour, powdered sugar, salt and cold butter cubes using a paddle attachment. Mix until the mixture is mealy and shows a sand-like texture.
2. Add the eggs and continue to mix until the eggs are incorporated, and the butter is completely mixed and the dough comes together. Do not overmix.
3. Place the dough on a slightly floured surface. Form a disc, cut into 4 equal pieces.
4. Smear each piece using your hand.
5. Place each piece on top of each other and form a disc.
6. Cover with plastic film and let rest in the fridge for at least 15-30 minutes.

CLEAR GLAZE

INGREDIENTS:

- 3.5 fl oz Satin Ice Glucose Syrup
- 3.5 fl oz water
- 3.5 oz sugar
- 3 gelatin sheets, 160 bloom (silver)

INSTRUCTIONS:

1. Hydrate the gelatin sheets in cold water for 5-10 minutes.
2. Bring to a boil the water, sugar and Glucose Syrup. Heat until 220°F.
3. Remove from the heat, add the gelatin and mix well.
4. Use when the temperature is under 95°F on a cold surface.

FINAL DESSERT ASSEMBLY:

1. Preheat the oven to 350°F. Line a half sheet tray with a perforated silicone mat.
2. Roll the dough to 1/4in on a lightly floured surface using a rolling pin.
3. Line a 6 x 3-in perforated tart ring with the Pate Sucrée. Score the bottom of the tart with a fork. Alternatively, use a cake ring of the same size lined with a strip of perforated silicone. Place the tart ring in the freezer for 15-30 minutes.
5. Pour the vanilla bean pastry cream inside the tart shell, fill up to 75% of the volume. Gently brush the top of the pastry cream with egg yolk.
6. Bake for 40-50 minutes, or until the top of the flan shows dark spots. The flan should be jiggly. Let cool down completely at room temperature, then place in the fridge overnight.
7. Brush with clear glaze and decorate as desired.