

ORANGE FLAN

4 eggs

150 ml of fresh orange juice

1 tin of condensed milk

1 teaspoon of vanilla extract

250 g of granulate sugar (caramel)

1 tablespoon of water (caramel)

In a frying pan, make a golden caramel with the sugar and the tablespoon of water. Take that caramel to a baking pan or terrine and arrange on the base. Then in a bowl lightly beat the eggs and add the condensed milk, orange juice, vanilla extract and beat well to incorporate all the ingredients. Pour the mixture to the mould with caramel and cook in a bain-marie in an oven at 160 degrees for 45 minutes or until set. Let it cool in the mould for 4 or 5 hours in the refrigerator to make it firm. Remove from the mould with the help of a plate.

