

HACO

Vanilla Flan / Crème Brûlée

Nutrition Facts:

Per serving 125ml (15g)

Amount	Dry Mix	
Energy	240	kJ
	60	kcal
Total fat	0.1	g
Saturated Fat + Trans	0	g
	0	g
Cholesterol	0	mg
Sodium	55	mg
Carbohydrate	14	g
Fibre	0.2	g
Sugars	12	g
Protein	0	g

Net Weight/Yield:

1,920 g

Ingredients:

Sugar, corn starch, grape sugar, carrageenan, carob bean gum, sodium citrate, salt, flavour, turmeric, soy lecithin.

Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

Preparation:

To prepare Vanilla Flan:	Product:	Milk:	Cooking time:
4.5 L	480 g (8 scoops)	4 L	-
9 L	960 g (16 scoops)	8 L	2 - 3 minutes + 3 - 4 hours setting time in the refrigerator
18 L	1,920 g (full container)	16 L	-

To prepare Crème Brûlée:	Product:	Cream:	White Sugar:	Cooking time:
8.5 L	480 g (8 scoops)	8 L	240 g	-
17 L	960 g (16 scoops)	16 L	480 g	2 - 3 minutes + 3 - 4 hours setting time in the refrigerator
34 L	1,920 g (full container)	32 L	960 g	-

* the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.

Directions:

Vanilla Flan:

1. Blend required amount of powder into warm milk while stirring well with a whisk.
2. Bring to boil stirring constantly.
3. Reduce heat and simmer for 2 - 3 minutes, stirring occasionally.
4. Pour into dishes/ramequins and chill in refrigerator (5°C) till set.
5. Flip dishes/ramequins over for serving.

Suggestion:

Fill some liquid caramel into dishes/ramequins BEFORE adding the cooked vanilla flan.

Crème Brulée:

1. Blend required amount of powder and white sugar into warm cream while stirring well with a whisk.
2. Bring to boil stirring constantly.
3. Reduce heat and simmer for 2 - 3 minutes, stirring occasionally.
4. Pour into heat proof dishes/ramequins and chill in refrigerator (5°C) till set.
5. Just before serving: Sprinkle some brown sugar on top and brown with a blow torch.

Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

How to enhance this product:

Enrich with orange or lemon zests (put the zests into hot milk, let them draw for a moment and strain milk).

Add soaked raisins, coconut rasp, toasted, grated almonds or hazelnuts. Garnish with whipped cream.

Crème Brulée can also be perfumed with instant coffee or cocoa (coffee + chocolate crème brulée).