

Tommy Bahama®

FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

Orange-Cinnamon Flan

MAKES 6-8 SERVINGS

CARAMEL

1 ¼ cups or 250 g sugar

CUSTARD

One 14 oz. / 430 g can condensed sweetened milk

One 12 oz. / 340 g can evaporated milk

1 cup or 240 ml whole milk

Zest of ½ orange, removed from the orange in strips with a vegetable peeler

One 2 in./5 cm cinnamon stick

2 large eggs, plus 4 large egg yolks

1 tsp vanilla extract

INSTRUCTIONS

1. To make the caramel: Have ready one 9-in. / 23-cm metal cake pan with 2-in. / 5-cm sides. Bring the sugar and 1/3 cup/75 ml water to a boil in a small saucepan over high heat, stirring to dissolve the sugar. When the syrup boils, stop stirring and cook, occasionally swirling the pan by the handle, until the caramel is amber in color and very lightly smoking, about 5 minutes. Carefully pour the caramel into the cake pan. Protecting your hands with pot holders, quickly tilt and rotate the cake pan to coat the bottom and sides of the pan as well as possible with caramel.
2. Position a rack in the center of the oven and preheat the oven to 350°F/180°C.
3. To make the custard: Combine the condensed milk, evaporated milk, whole milk, orange zest, and cinnamon stick in a medium saucepan and bring to a simmer over medium heat, stirring often to keep the

sugars in the mixture from scorching. Remove from the heat and let steep for 15 minutes. Strain the mixture through a fine-mesh sieve into a medium bowl, pressing hard on the zest with the back of a spoon.

4. Whisk the eggs, egg yolks, and vanilla together in a medium bowl. Gradually whisk in the warm milk mixture. Strain the custard through the sieve back into the bowl that held the milk mixture and pour into the cake pan. Place the cake pan in a larger roasting pan. Pour hot water into the roasting pan to come about one-third up the sides of the cake pan.
5. Bake until the custard is set and moves as a unit when the cake pan is gently shaken, about 1 hour. Remove the flan from the roasting pan and let cool to room temperature. Cover the flan with plastic wrap and refrigerate until chilled, at least 4 hours or up to 1 day.