



Caramel Glazed Autumn Flan

Inspiration for this recipe from Chef Jose Garces

- 3/4 cup granulated sugar
- 1/4 cup water
- 2 or 3 large eggs
- 1/2 vanilla bean, split and seeds scraped
- 1 teaspoon finely grated orange zest
- 1 teaspoon limoncello or peachcello liqueur
- 1 (14-ounce can) sweetened condensed milk
- 1 (12-ounce can) evaporated milk

Garnish: ½ cup softened dried cranberries, sautéed peeled apple pieces or small orange segments; fresh basil sprig

Directions

Preheat the oven to 300° F. One 10-inch deep-dish glass pie plate and 1 medium roasting pan

Prepare the Caramel Topping:

In a medium saucepan, cook the sugar and water over moderately high heat, stirring just until the sugar dissolves. Using a wet pastry brush, wash down any crystals from the side of the pan. Cook the syrup undisturbed until a medium-amber caramel forms, 6 to 10 minutes. Immediately pour the caramel into the pie plate, tilting the pan to coat the bottom. Let the caramel cool completely.

Make the Custard Flan: In a large bowl, whisk the eggs with the vanilla seeds, orange zest and liqueur. Whisk in condensed and evaporated milk until evenly combined. Pour the custard into the pie plate. Set the roasting pan on the oven rack. Set the pie plate into the roasting pan. Carefully pour enough hot water into outer roasting pan until it reaches halfway up the side of the pie plate. Cover the roasting pan with tented aluminum foil and bake for 1-1/2 hours to 1 hour and 50 minutes or until the flan is firm and set, but still slightly jiggly in the center. Transfer the roasting pan to a cooling rack and let the flan cool slightly in the water. Transfer the pie plate to another cooling rack; let the flan cool, then cover and refrigerate overnight.

Unmold the Flan: To unmold the flan, run a knife around the rim of the pie plate, being sure to reach the caramel on the bottom; tilt the plate slightly to allow a bit of the caramel into the gap. Invert a rimmed round platter over the pie plate. Grabbing both the pie plate and the platter, carefully invert the flan onto the platter. Lift off the pie plate. Pour and scrape the liquid caramel onto the flan center.

Garnish the flan with some softened dried cranberries and lightly sauteed apple slices. Add a fresh basil sprig. Cut into wedges to serve.

Make Ahead The molded flans can be refrigerated for up to 3 days.

Yield: Serves about 8 to 10

Cook's Note: Can be served as one large 10-inch flan cut into individual slices or small individual ramekins with only slight modification to the portioning method.

Recipe Inspired by Chef Jose Garces, for his original recipe *Vanilla-Orange Flan* see: <https://www.foodandwine.com/recipes/vanilla-orange-flan>

About the Recipe: This recipe is Chef Jose Garces's mother's favorite. The dessert is thick, very creamy with a soft breeze of citrus and is topped with melting caramelized sugar. We garnished the flan with a ring of soft sweetened cranberries and thin wedges of tender apples. It's a perfect recipe to serve for the holidays.

About the Chef: An American chef born to Ecuadorian parents and raised in Chicago, Chef Garces began his culinary training in the kitchen of his paternal grandmother. Jose spent years perfecting different cuisines in top-rated professional kitchens, graduating from Chicago's Kendall College School of Culinary Arts, and going on to work in New York City before moving on to Philadelphia, where he has built an impressive of restaurants. Chef Garces has been featured on top TV shows and in prestigious publications including the Today show; Nightline; The New York Times; Travel &

Leisure; Bon Appetit; Food & Wine; and The Wall Street Journal. He is a 2009 winner of the James Beard Foundation's prestigious "Best Chef, Mid-Atlantic" award and one of only eight chefs in the country to hold the prestigious title of Iron Chef. He regularly appears on the Food Network Chef Jose Garces has emerged as an enormous talent and one of the nation's most gifted chefs and restaurateurs. For More Information See: <https://www.foodnetwork.com/profiles/talent/jose-garces/bio>