

# TRADITIONAL FLAN



An individual size cooked custard covered with a rich caramel-like sauce has become the dessert of choice in Mexican restaurants across the country. Often, it is tricky to make from scratch, but now, it's a "Snap." All you need to do to produce a delicious Flan with an "Authentic Cooked" flavor is add heated milk to our Flan Mix and pour it into a syrup-lined flan mold. It doesn't get easier than that!

## EXTRA SALES AND PROFITS FOR YOU!

Try selling the Flan by making it in clear plastic cups, showing the syrup in the bottom. Finish them with a dollop of Trigal Dorado Whipped Topping for a delicious eat-on-the-run or take-home dessert. Be sure to have your staff samples mini cups of Flan to all of your customers to familiarize them with this traditional and delicious dessert.



## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Flan Mix
- Trigal Dorado Caramelo Para Flan
- Trigal Dorado Whipped Topping

### 1. SCALE INGREDIENTS



Scale 1 lb of Trigal Dorado Flan Mix, then heat 4 lb 6 oz of whole milk to 180° - 190°F.

### 2. MIX



Mix 1 minute in low speed. Scrape down and continue mixing in low speed until smooth. Do not overmix.

### 3. POUR INTO FORMS



Pour the Caramelo Para Flan into the Flan Molds, coating the sides as you pour. Do not pour too much, as it will prevent the form of the mold from showing after production. Pour the Flan mixture into the center of the syrup in the mold, filling the mold.

### 4. REMOVE FROM FORMS



Refrigerate the filled molds for a minimum of two hours (overnight is better). When ready for use, remove them gently by turning them over on to a serving plate. Allow the Caramelo Para Flan to flow over the entire Flan.



Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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