Chocolate Flan recipe

Ingredients & Quantities

Pastry

- 180g of Flour
- 40g of Margarine
- 40g of Lard
- Pinch of Salt
- 30ml of Water

Filling

- 1200ml of Water
- 90g of Sugar
- 90g of Cornflour
- 1/2tsp Vanilla Essence
- 110g of Dried Milk
- 30g of Cocoa Powder

Method

1. Line a tin with the pastry, crimp the pastry edges, prick well and blind bake.
2. Whisk the dried milk with most of the water.
3. Blend the cornflour, sugar and cocoa with the remainder of the water.
4. Bring the milk to the boil and add the cornflour mixture, as for blancmange.
5. Cook for 10 minutes and pour on to the pastry case.
6. Decorate with piping cream or dust with icing sugar.

Notes: any flavoured cornflours could be used instead of the normal cornflour and cocoa powder.