

# NYBG

EDIBLE ACADEMY  
HONEY & HARVEST WEEKEND



## ORANGE BLOSSOM LECHE FLAN

Prepared by Malorie Pangilinan, Honeykeep  
Yield: 12 x 5oz ramekins

### Ingredients

- ½ cup orange blossom honey
- 12 large egg yolks
- 14 ounces sweetened condensed milk
- 6 ounces evaporated milk
- 1 teaspoon pure vanilla extract
- Kosher salt or sea salt, to taste
- 12 ramekins for plating

### Instructions

Coat the bottoms of each twelve 5oz ramekins with approximately 1½–2 teaspoons of orange blossom honey. Arrange as many of the ramekins as you can fit on a large, flat bottom pan. Cook over high heat until caramelized and color has darkened, or until you smell a nutty aroma. You may need to turn or move the ramekins to ensure even cooking. Immediately remove from heat and set aside to cool and harden.

Beat the egg yolks in a large bowl with a whisk until smooth. Whisk in sweetened condensed milk, evaporated milk, and vanilla extract.

Strain batter through a sieve to remove any clumps. Evenly divide batter into ramekins. Make sure caramelized honey is hardened before pouring batter.

Prepare a steamer. Arrange ramekins in steamer and make sure the steam rises to the top before reducing heat to low. Cover and steam for 15–20 minutes. The custard is ready when a knife inserted comes out clean. The texture should look like gelatin.

Remove the ramekins from heat and allow to cool at room temperature for at least 30 minutes before refrigerating. Refrigerate overnight or until completely chilled.

When ready to serve, run a knife around the side of each ramekin and turn over onto a plate. Allow the remaining syrup to drip over the custard. Sprinkle with salt and enjoy flan immediately.