

## Coconut Leche Flan Recipe

### Ingredients:

150 g brown sugar  
60 ml water  
500 ml thick coconut milk  
6 egg yolks  
4 egg whites, lightly beaten with a fork  
60 g castor sugar  
1/8 teaspoon salt  
1/2 teaspoon grated lemon rind

### Method:

Cook the brown sugar and water over moderate heat until the sugar caramelizes. Coat an 18-cm heatproof dish with 3/4 of the caramel. Set aside.

Stir the coconut milk into the caramel remaining in the pot and cook over low heat, stirring continuously for 1 minute. Mix the yolks and lightly-beaten whites. Stir in the sugar, salt and lemon rind. Add the coconut milk-and-caramel mixture. Mix well and strain into the caramel-laced dish. Sit the dish in an oven tray filled with water and bake in an oven preheated to 150 degrees Celsius for 90 minutes. Remove the water bath and place dish under the grill to brown the top at 220 degrees Celsius. Cool and remove from mould before serving.

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