

COCONUT FLAN

INGREDIENTS:

- ★ Eggs (8 units)
- ★ Coconut milk (2 cups)
- ★ Sugar (1 cup)
- ★ Vanilla essence (1 tea spoon)
- ★ Cream (1 cup)
- ★ Pistachos (1 cup)

DIRECTIONS:

- 1. Beat all the ingredients (except the pistachios), cook in bowl submerged in hot water and place in the oven for 35 minutes at 350 F. Let it cool for 3 hours.
- 2. Chop the pistachios, and add on top of the flan before serving.

Chef: Enzo Brizuela