

# French custard tart / Parisian Flan (Flan Pâtissier)

<b>Servings</b> 10	<b>Prep time :</b> 20min	<b>Cook time :</b> 50min	<b>Resting time :</b> 3h
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## Ingredients

### *Pie crust*

- **2 cups + 1 tbsp (250g)** of all-purpose flour
- **1 stick + 1 tbsp (125g)** of butter
- **1/3 cup (83g)** of liquid (1 egg + water)

### *Custard*

- **2 + 1/2 cups (600g)** of milk
- **3/4 cups + 1 tbsp (200g)** of liquid cream (30% fat)
- **4 eggs**
- **1 cup (190g)** of granulated sugar
- **2 tbsp (60g)** of cornflour
- **1 vanilla pod**
- **1 tbsp** of vanilla sugar

## Step by Step instructions

### Step 1

Prepare your pie crust according to the recipe available on the blog. When it's done, place it to cool for 30min.

### Step 2

When your pie crust is cool, take your cake ring (or any tart tin you want. I recommend that you use a high one to have a nice custard layer 😊). Spread your pie crust a little bit bigger than your dessert ring, and place your dough in the tart tin.

Prick the dough with a fork and place it in the fridge while you are preparing the custard.

### Step 3

Preheat your oven at 180°C (356°F).

Pour the milk and the cream in a sauce pan. Take a chopping board and a knife. Press the vanilla pod all long with the knife and open it. Get the seeds inside and place them in the sauce pan. Add the vanilla pod as well and place everything on low heat.

### Step 4

Meanwhile, whisk together your eggs, granulated and vanilla sugar. Then, add the cornflour and whisk to combine everything.

### Step 5

When your milk and cream are to the boil, pour them in your egg mix and whisk quickly to combine all the elements. Pour back your mix in the sauce pan and place it back on the heat to cook your custard.

Whisk continually until your cream thickens.

### Step 6 BY CHARLOTTE

Then, pour it in your pie crust previously prepared and place your custard tart in the oven for 45/50min.

Let it cool at room temperature and place it in the fridge for 3h at least before tasting!

