



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



FINISHED PRODUCT

Biscuit, Dessert, Fruit Tart, Sweet
Good

CHOCOLATE CREAM FLAN RECIPE

INGREDIENTS

Group : Biscuit Base

Ingredient	KG	%
Digestive Biscuit Crumb	0.375	100.00
Syrup	0.112	30.00
Butter/margarine	0.090	24.00
Cocoa powder	0.038	10.10
Total Weight:	0.615	

Group : Chocolate Cream

Ingredient	KG	%
Instant Cream Chocolate	0.200	53.30
Chilled water	0.250	66.70
Total Weight:	0.450	

METHOD

Biscuit Base

1. Melt the butter/margarine and syrup and mix with [Digestive Biscuit Crumb](#) and cocoa powder.
2. Press the mix into the base and sides of a 10" flan tin, then chill.

Cream

1. Whisk the water and [Bakels Instant Cream Chocolate](#) for 3-4 minutes.

Composition

1. Pipe the cream into the flan just below the rim.
2. Remove the ring with a heated torch.
3. Randomly place strawberries in the base of the flan.
4. Pipe the chocolate cream mix over and level off.
5. Place into the fridge or freezer to chill/set.
6. Once set or frozen, place fruit on the top and glaze with [Bakels Instant Superglaze](#).