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FLAN DE NUTELLA NUTELLA FLAN

MAKES 8 SERVINGS

As a tiny child spending time in Italy, I was obsessed with Nutella. Every kid loves it, and it's a taste I've never outgrown. Back then, Nutella did not exist in Mexico, and I can still remember the excitement when it became available, how we searched for excuses to eat it. At Contramar, we shoved it into an ice cream, and it was delicious. So we decided to experiment by putting it into a flan, which is the most Mexican thing. Everyone loved it, and it has stayed on the menu ever since.

1 cup/200g granulated sugar
3 Tbsp/45ml water
½ cup/120ml sweetened condensed milk
2 (12 oz/354ml) cans evaporated milk
⅔ cups/190g Nutella
4 eggs

Preheat the oven to 325°F/165°C.

To make the caramel for the bottom of the flan, place the sugar in a small saucepan and cover with the water. Simmer over medium heat, stirring occasionally, until the sugar has melted and the liquid is golden but not dark brown. Pour the caramel into a 9-inch/23cm cake pan with 2 ½-inch/6cm-high sides or a 10-cup/2.4L Bundt pan. Set aside.

Bring a full kettle of water to a boil.

In the jar of a blender, pulse the condensed milk, evaporated milk, Nutella, and eggs. Pour the mixture into the prepared pan.

Place the cake pan in a roasting pan and fill the roasting pan with the boiling water to reach at least halfway up the outside of the cake pan. Bake for 1 hour.

Place the flan on a cooling rack to cool. When the flan has cooled to room temperature, refrigerate for at least 2 hours and up to 2 days.

Carefully place a serving plate over the cake pan and invert the pan and plate together so that the flan falls onto the plate. Pour the caramel that remains in the bottom of the cake pan over the top of the flan and serve. Store in a sealed container in the refrigerator for up to 2 days.

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