



## De La Costa Cream Cheese Flan

with Caramel Bananas and Pedro Ximenez Reduction Sauce

### CARAMEL BASE

1½ cup granulated sugar  
3.8 oz. water  
1 oz. water

To prepare the base:

1. Add both the sugar and 3.8 oz. water in a double base pot and place over heat.
2. Brush down the sides with a clean brush and water to stop crystallization.
3. Cook the mixture until it turns a golden brown color (caramel).
4. Add the water to the caramel. Be careful not to burn yourself if the caramel splatters.
5. Stir slowly until all the water is combined. Remove it from the stove and pour it into a deep stainless steel dish. Make a ½-inch-thick layer. Set aside to cool.

### CREAM CHEESE FLAN MIXTURE

8.8 oz. cream cheese  
3.8 oz. full fat milk  
13.5 oz. condensed milk  
7.7 oz. evaporated milk  
⅓ tsp. vanilla paste  
5 extra large whole eggs  
2 extra large egg yolks  
Pinch of salt

To prepare the mixture:

1. Beat the cream cheese in a mixing bowl until smooth.
2. Gradually beat in the condensed milk and evaporated milk until smooth.
3. Slowly add in the whole eggs, egg yolks, salt and vanilla paste.
4. Beat for another minute until all is combined and scrape down the sides until there are no lumps.
5. Pour the cheese mixture onto the prepared dishpan, then place the dish on a water bath tray.
6. Place in the oven at 380°. Bake until a knife inserted into the center of the flan comes out clean (about 1 hour).
7. Remove from the oven and water bath and refrigerate uncovered until cool. Cover and set overnight in the refrigerator.

### PEDRO XIMENEZ REDUCTION SAUCE

4 oz. Pedro Ximenez  
½ cup granulated sugar

Place the ingredients together into a double base pot, heat over the stove. Simmer until the mixture has reduced to ⅓ of the volume. Take off the stove and let cool before plating.

### ASSEMBLY

**Turn over the dish that has the cream cheese flan, cut into a rectangle shape. Drizzle the Pedro Ximenez reduction sauce on the plate. Place the cream cheese flan on top and decorate with halved raspberries. Feeling even more adventurous, try adding caramelized bananas as well.**