Flan de Mandarina

Description

Flan de Mandarina or Tangerine Pudding (English version below)

This a easy and great dessert for the family or for a dinner party. I love the combination of fruit and cream flavours. This recipe always provides a perfect end to a meal.

Ingredientes para 4 a 6 porciones

- El jugo de 3 mandarinas
- 1/2 taza de crema de leche o nata
- 1 tarro de leche condensada
- 1/4 taza de agua caliente
- 1 sobre de gelatina sin sabor
- Frutas para adornar (opcional)

Preparación

1. Disolver la gelatina en 1/4 taza de agua caliente, y mantener a un lado.
2. En un recipiente mezclar crema de leche y leche condensada.
3. Añadir a la taza el jugo de las mandarina la gelatina disuelta y mezclar bien.
4. Poner en un molde o individuales ligeramente engrasados con mantequilla.
5. Refrigerar hasta que cuaje.
6. Sirva y decore con crema y frutas.

Tangerine Pudding (English version)
Ingredients makes 4 to 6 porcions

- The juice of 3 tangerines
- 1/2 cup double cream
- 1 can of condensed milk
- 1/4 cup hot water
- 1 sachet of gelatine
- Fruit for garnish (optional)

Preparation

1. Dissolve the gelatine in 1/4 of hot water. Put it aside.
2. In a bowl mix the tangerines juice, double cream and condensed milk.
3. Add to the bowl the juice and the dissolved gelatine and mix well.
4. Put it in one big mold or in individual pots lightly greased with butter.
5. Keep in the fridge for setting.
6. Serve and garnish with cream and fruit.