



Flan de Piña

Description

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

Flan de Piña or Pineapple Pudding (English version below)

Ingredientes para 4 a 6 porciones

- 1 tarro de piña en trozos.
- 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.
- crema y frutas para adornar (opcional).

Preparacion

1. Disolver la gelatina en 1/4 taza de agua caliente, y mantener a un lado.
2. En un recipiente mezclar los trozos de piña, crema de leche y leche condensada.
3. Añadir a la taza la galatina disuelta.
4. Poner en un molde o individuales y refrigerar hasta que cuaje.
5. Sirva y decore con crema y frutas

Pineapple Pudding (English version)

Ingredients makes 4 to 6 porcions

- 1 can of pineapple chunks. 1/2 cup double cream.
- 1 can of condensed milk
- 1/4 cup hot water.
- 1 sachet of gelatine.
- Cream and fruit for garnish (optional).

Preparation

1. Dissolve the gelatine in 1/4 of hot water. Put it aside.
2. In a bowl mix the pineapple chunks, double cream and condensed milk.

3. Add to the bowl the dissolved gelatine.
4. Put it in one big mold or in individual pots or glasses and then keep in the fridge for setting.
5. Serve and garnish with cream and fruit.