

Orange-Caramel Flan

Ingredients:

1 Tsp. Lemon Juice
¼ Cup Water
3 Cups Sugar, divided
1 lb. Cream Cheese, softened
¾ tsp. Vanilla extract
4 Tbsp. Honey
8 Eggs
1 Qt. Orange Juice
4 Cups Orange sections
Fresh berries – as needed
Toasted sliced almonds - as needed

Directions:

1. In a sauce pan, combine the lemon juice, water and 2 cups, bring to a boil and simmer until the liquid becomes a very pale amber color. Remove the pan from the heat and distribute the caramel evenly among 12 seven-ounce ramekins (2 Tbsp. in each); allow to harden at room temperature.
2. To prepare the custard, cream the cheese, add the vanilla, honey and remaining sugar; blend. Add the eggs one at time, blend and incorporate the orange juice slowly (to prevent lumps from forming). Place all into a bain marie(s) with ½ inch hot water and bake at 325° F for 1 hour and 10 minutes (until knife inserted in the center of the custard comes out clean). Remove the ramekins from the oven and cool on a rack. when room temperature, place in refrigerator. Chill until firm.
3. To serve, run a knife along the inside edge of the ramekin, invert a plate over the ramekin, invert both the plate and ramekin and remove the ramekin. Garnish each flan with fresh berries, tosted almonds and $\frac{1}{3}$ cup of orange sections.

