

Hot Chocolate Flan with White Chocolate Sauce

Note: This recipe has been modified from the original old world version to make some improvements.

Flan:

- 1/3 cup unsweetened Cocoa Powder
- 1 ½ teaspoons instant espresso powder (I used cappuccino from general foods, in the little rectangular tins, and this turned out just fine).
- 1/3 cup boiling water (that is 1/3 cup after it is boiling not before).
- 1 ¼ cups sugar (you might try to find the new Professional grade sugar from G&H since it is much finer and therefore easier to use).
- 3 eggs
- 3 egg yolks (the whites from the last 3 eggs will NOT be needed).
- 1 can (12 ounces) evaporated milk
- 1 cup half-and-half
- 1 tablespoon vanilla

Flan:

1. Heat oven to 325° F.
2. Take the phone off the hook, put a DO NOT Disturb sign on the door, and put the dog and kids outside (some folks can skip this step), because this will require COMPLETE attention. Place ¾ cup sugar in an 8-inch completely dry and clean round metal cake pan (nothing but sugar, no oil, flour, water, etc.) over medium-high heat. VERY CAREFULLY, with pot holders, gently shake pan. Sugar will begin to melt, keep moving pan until all sugar turns to liquid with an amber color (this will happen very quickly). Immediately remove from heat (it will also burn very quickly at this point) and carefully tilt pan while caramel thickens and coats entire bottom and sides of pan. Let cool.
3. Stir together Cocoa powder, espresso powder and boiling water in small bowl until smooth.
4. Whisk eggs, yolks and remaining ½ cup sugar in large bowl. Whisk in evaporated milk, half-and-half, cocoa mixture and vanilla. Pour into prepared pan (the one that should be cool by now). Place in larger pan on middle oven rack. Pour boiling water into large pan to depth of 1 inch.
5. Bake in 325° F oven 65 minutes or until flan is set and knife inserted in center comes out clean. Remove from water bath; let cool on rack 20 minutes. Run knife around edge; refrigerate 2 hours or overnight.
6. Twirl pan to ensure flan is loose. Invert serving dish with ½ inch lip over pan; unmold flan onto plate, letting caramel pour over flan. Slice into wedges. Serve with sauce.

Sauce:

- ½ cup Heavy Cream
- 1 tablespoon sugar
- 3 ounces premium white-chocolate baking bars, chopped (1/2 cup)
- ½ teaspoon vanilla

Bring cream and sugar to boiling in small saucepan over medium heat. Remove from heat. Add white chocolate; let stand 3 minutes. Whisk in vanilla until chocolate is melted. Transfer to small bowl; cover and chill.