

Coconut Cheese Flan

Angel Concepcion

2025 UConn Dining Services Culinary Olympics

Ingredients:

4 LB white sugar
3 42oz cans condensed milk
3 40.5 oz cans of coconut milk
4 TBSP vanilla extract
15 eggs
8 oz sweetened shredded coconut
3 LB cream cheese
Equipment and containers
Medium sauce pot
Blender
Rubber spatula
12 souffle cups

Instructions:

- Preheat oven to 350F
- Melt sugar in a pan over medium heat to make a caramel
- Using a blender, combine all remaining ingredients and blend until smooth
- Divide the caramel evenly between 12 souffle cups
- Top with blended ingredients
- Place soufflé cups in a water bath and bake for 25-30 minutes, using a toothpick to check doneness. Insert toothpick in flan and pull it out, if toothpick comes out clean flan is done.
- Remove from oven and cool completely.
- When cooled, overturn the flan onto a plate
- Garnish the flan appropriately.

Makes 12 portions.