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pastry flan with orange, orange blossom and PDO huile d'olive du Languedoc

Serves 6:

For the pastry:

- 200g flour
- 50ml **PDO huile d'olive du Languedoc**
- 100ml water
- Orange zest

For the flan:

- 1 litre full-fat milk
- 300ml double cream
- 6 eggs
- 300g sugar
- 140g corn flour
- 2 tbsp orange blossom water
- Orange zest
- 2 tbsp **PDO huile d'olive du Languedoc**

Preparation: 30 min
Cooking: 40 min
Resting time: 3 h

In the bowl of a food processor, blend the flour, water and olive oil into a smooth ball (do not overwork). Butter a 20 cm loose-based tin. Roll out the pastry with a rolling pin (thin) then place it in the tin, taking care to trim the edges so that they are even. Prick the base with a fork and chill.

Preheat the oven to 165°C.

Pour the milk, half the sugar and the cream into a saucepan and heat over a low heat.

Wash, dry and peel the orange. Pour into the milk along with the orange blossom water. Leave to infuse for 10 minutes.

In a bowl, add the eggs, the remaining sugar, 1 tbsp olive oil and the cornflour, then whisk the mixture until it whitens and becomes frothy. Add the flavoured milk, return to the heat and stir continuously until the mixture thickens.

Pour the mixture into the mould over the cold pastry. Bake the flan for 45 minutes.

Gently brush the flan with olive oil to make a glaze. Leave the flan to cool in the fridge for at least 3 hours before serving.

Our advise: you can make a lighter version without pastry!

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive du Languedoc for its aromas of almond and tomato. You can also use one of these PDO olive oils: Nyons or Nice.

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