

## Chocolate Flan

Serves 8

250 g sugar  
170 g chocolate, coarsely chopped  
320 ml half-and-half  
320 ml whole milk  
1 cinnamon stick  
5 large eggs  
1 T plus 1 tsp coffee liqueur, such as Grand Marnier  
 $\frac{3}{4}$  tsp pure vanilla extract  
 $\frac{1}{2}$  tsp pure almond extract (optional)



1. In a small heavy-bottomed saucepan, combine **155 g sugar** with **80 ml water** and stir to combine.
2. Bring to a boil over **moderate heat**, using a pastry brush dipped in cold water to wash down any sugar crystals clinging to the side of the pot, then lower the heat and simmer, without stirring, until the syrup begins to color. Swirl the pan continually until the syrup is an even, deep amber color. Immediately divide the caramel among the ramekins, swirling so it coats the bottom of each.
3. Preheat to **160°C**.
4. In the bowl of a food processor, process the **chocolate** until it resembles small pebbles.
5. Transfer to a medium saucepan and add the **half-and-half, milk, cinnamon stick**, and the remaining **100 g sugar**. Place over **moderate heat** and bring to a simmer, stirring occasionally, then remove from the heat, cover, and **let steep for 20 minutes**.
6. In a large bowl, combine the **eggs, Grand Marnier**, and the **vanilla and almond** extracts and whisk to combine.
7. Slowly pour about **1½ C of the hot milk/half-and-half mixture** into the **egg mixture**, whisking constantly.
8. Add in the rest of the **hot milk** and whisk to combine. Pour through a fine-mesh sieve set over a large bowl and divide evenly among the 8 ramekins. Discard solids. (*Usually not necessary*)
9. Transfer ramekins to a large pan and add enough hot water to come halfway up the sides of the ramekins. Loosely cover the pan with foil and bake until the custard has barely set (a knife inserted halfway between the edge and the center should come out clean), **35 to 40 minutes**.
10. Let cool in the water bath, then refrigerate to chill thoroughly.
11. Just before serving, run a small thin knife around each flan, then invert onto small plates and serve

*The flans can be made ahead and stored, wrapped in plastic in the refrigerator, up to 3 days.*