

It's a play on the classic sweet dish we all know and love!

Amaretto Flan paired with Aloha Humboldt Miracle Cherry Frosting

Recipe by Chef Danielle Duran-Zecca in collaboration with



Marc Leibel
Cannabis Supper Club



Linsey Jones
Aloha Humboldt



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Food Flower Future



"We wanted to marry the refreshing, complex flavors of Aloha's Miracle Cherry Frosting with the creamy character of the Amaretto Flan. A perfect spring pairing!"

Time: 1 hour

Yield: 6 servings

Ingredients

1 cup sugar

3 eggs

12oz can evaporated milk

14oz can condensed milk

5 Tbs Amaretto liquor



Preparation

Put sugar into pot, turn on low and allow to brown to make caramel, very carefully moving the pan around so all sugar turns same color.

Pre heat oven to 350F

Carefully pour caramel into 6 flan pans to evenly coat the bottom. Let cool.

In a blender combine condensed evaporated milk, amaretto liquor and eggs. Blend until smooth and pour into the flan pans.

Place individual pans in a large pan, fill with water about half way up the flan ramekins. Cover w/ foil.

Bake for 30-45minutes, or until the flans are set but still jiggle.

Aloha!

