



Sweetened Condensed Milk Custard

NIBBLEDISH CONTRIBUTOR

Ingredients

Given the request of a great friend, that living in England, follows this recipe typically Brazilian. This custard is extremely popular here in Brazil and loved by many of us. Sweetened Condensed Milk Custard - Caramel: - 160g caster sugar - 100ml boiling water - Custard: - 1 can sweetened condensed milk (395g) - 2 cans of whole milk – use the condensed milk can to measure the milk amount - 3 eggs - ½ teaspoon vanilla extract - Pre-heat the oven to 200°C/390°F.

Instructions

- For the caramel: place the sugar in a saucepan over medium heat and cook until it begins to melt. Using a wooden spoon, stir it from time to time to make sure the melting process is even. When the sugar turns into a dark brown syrup, add the water – carefully not to get burned – and cook it until there are no more sugar lumps. Remove from heat and pour this caramel inside a 19cm ring pan, coating the sides well. Set aside. - For the custard: place all the ingredients in a blender and blend for a couple of minutes. Pour the mixture into the prepared pan. Cover it with foil. Place the prepared pan inside another pan and pour hot water until it comes half way the ring pan. Bake for 1 hour and 30 minutes or until a skewer/small knife inserted comes out clean. Leave it to cool then refrigerate for at least 6 hours. Unmold and serve. Serves 10.