



Egg Flan

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 6 large eggs
2. 500 ml milk
3. 1/2 cup shredded cheddar cheese
4. 1 tsp ground black paper
5. 1 tsp ground nutmeg
6. 1/2 tsp salt (optional)

Instructions

preheat oven to 170°C. Pour the milk in a saucepan and bring to a boil. Remove from heat and set aside. In a large mixing bowl beat the eggs, add the cheese, the black paper, the nutmeg and the salt(optional). Mix well and start slowly to add the lukewarm milk. Fill a large baking pan with a water (about 2/3 full). Lightly grease a baking tube pan. Pour the mixture in the greased pan. Pour that baking pan in the large baking pan filled with water and pour both in the oven. Bake 40 minutes or until the flan has set. Remove from the oven and from the boiling water. Let cool completely. Turn it onto a serving dish, sprinkle with a red paprika (optional) and serve.