



MANGO-COCONUT FLAN Serves 6

1 cup sugar

2 egg yolks

4 cups whole, 2 percent fat, or 1 percent fat milk

1/2 cup fresh mango puree (1 small mango, peeled, pitted, and pureed in a food processor)

1/2 vanilla bean, split lengthwise

1/4 cup dried coconut flakes

7 eggs

Preheat the bbq to 300 degrees.

Pour 1 cup sugar into the center of a deep saucepan. Over medium-high heat, bring to a boil without stirring. Reduce the heat to a fast simmer and cook without stirring until amber-caramel in color, 10 to 20 minutes. Immediately remove from the heat. Meanwhile, set 6 1-cup ramekins nearby. When the caramel is cooked, quickly pour about 1/4 cup caramel into each ramekin and swirl to coat the sides. Set aside to cool.

In a saucepan, bring the milk and vanilla bean to a boil over medium heat. Immediately turn off the heat and set aside to infuse. Meanwhile, in a large bowl, whisk together the eggs, additional egg yolks and the remaining 1 cup sugar. Whisk about 1/2 cup of the hot milk into the egg mixture. Whisk the remaining hot milk into the egg mixture. Whisk in the mango puree until smooth. Strain the mixture into a pitcher to smooth it and to remove the vanilla bean and mango fibers. Pour the mixture into the caramel-lined ramekins and arrange in a hot water bath. Bake in the center of the bbq until dry and set in the center, 30 to 35 minutes. Remove from the water bath and let cool. Tightly cover each ramekin with plastic wrap. Refrigerate at least 2 hours, or refrigerate until ready to serve, up to 24 hours.

To serve, turn a flan out on top of serving plates (you may need to dip the bottom of each ramekin in hot water to loosen the caramel, and/or run a knife around the edge of the ramekin). The caramel will pour out and serve as the sauce, sprinkle with more coconut flakes.

