Hello, today we will make a Neapolitan flan.

The ingredients that we need are:

5 tablespoons of sugar

1 cup of condensed milk

1 cup evaporated milk

1 tablespoon vanilla

5 eggs

1 aluminum model

Aluminum foil.

Steps:

Step number 1. We will make the caramel for the flan. In a hot skillet place the sugar and we will not stop stirring. Once it is completely melted, we will place it on the model.

Now in a blender we can all the ingredients, eggs, milk and vanilla. And we put everything to liquefy.

Once beaten, we will add the mixture to the mold where the caramel is. And we will cover it with aluminum foil.

Now we will place the mixture in a water bath for 50 minutes.

Once this time has passed, we will remove the flan and put it to cool for 30 minutes.

Finally we will place it on a plate and enjoy.