

Lemon Flan

Creamy French lemon flan with bright citrus flavor. This elegant custard dessert is perfect after rich meals. Easy 30-minute recipe serves 8.

30	30	60	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Lemon Flan

Ingredients

- 2 lemon
- 8 oz granulated sugar
- 6 egg
- 0.6 lb heavy cream

Instructions

1 Prepare the oven and caramel

Preheat oven to 325°F (163°C). Place 8 individual ramekins or one 9-inch round baking dish in a large roasting pan.

2 Make caramel

Heat 0.6 lb (270g) sugar in a heavy saucepan over medium heat without stirring until it melts and turns golden amber, about 8-10 minutes. Quickly pour the hot caramel into your ramekins or baking dish, tilting to coat the bottom evenly.

3 Prepare lemon custard

Wash 2 lemons thoroughly and finely grate the yellow zest, avoiding the white pith. Cut lemons in half and juice them to get about 1/4 cup of lemon juice.

4 Whisk 6 eggs in a large bowl until just combined, being careful not to create foam. Slowly whisk in 8 oz heavy cream, lemon zest, and lemon juice until smooth.

5 Strain the custard mixture through a fine-mesh sieve into another bowl to remove any lumps or bits of cooked egg.

6 Set up water bath

Pour the custard mixture over the caramel in your prepared ramekins or baking dish. Pour hot water into the roasting pan until it reaches halfway up the sides of the ramekins.

7 Bake the flan

Bake for 45-50 minutes for individual ramekins or 55-60 minutes for one large flan, until a knife inserted near the center comes out clean and the custard is set but still slightly jiggly in the center.

8 Cool and chill

Remove from oven and water bath. Cool completely at room temperature for 1 hour, then refrigerate for at least 4 hours or overnight.

9 Unmold and serve

Run a thin knife around the edges to loosen. Place a serving plate over each ramekin and quickly flip both together, allowing the flan to drop onto the plate with the caramel on top.

Tips

Strain the mixture through a fine-mesh sieve before pouring into baking dishes to ensure the smoothest possible texture and remove any lumps or bits of cooked egg.

Use room temperature eggs to prevent them from cooking when mixed with other ingredients, and always add hot liquids gradually while whisking constantly.

Test doneness by inserting a knife near the center, not in the middle - it should come out clean while the very center still has a slight jiggle.

Place a kitchen towel in the bottom of your water bath to prevent the baking dishes from sliding around and to provide even more gentle heat distribution.

For the best lemon flavor, use fresh lemons and zest them just before using - the oils in the zest lose potency quickly once exposed to air.

Cover the flan with foil if the top begins to brown too quickly during baking, as the goal is gentle, even cooking throughout.

Allow the flan to cool completely at room temperature before refrigerating to prevent condensation from forming on the surface.

If unmolding, run a thin knife around the edges and dip the bottom of the dish in warm water for 30 seconds to help release the flan cleanly.