



# Juana®



## Venezuelan Coconut Flan

GLUTEN FREE

### Ingredients:

- 1 cup of **Juana**® corn meal
- 1 cup of whole milk
- 13.5 ounces of coconut milk
- ½ cup of sugar
- ½ cup of brown sugar cane, grated
- ½ cup of coconut flakes
- 14 ounces of condensed milk
- 2 cinnamon sticks
- ¼ teaspoon of salt
- ½ teaspoon of coconut extract
- 14 g of unflavored gelatin
- ½ cup of water
- Coconut flakes to decorate

### Preparation:

1. In ½ cup of water, dissolve the unflavored gelatin and let it sit to hydrate. Once hydrated, microwave it for 30 seconds to activate.
2. In a hot saucepan, combine the whole milk and **Juana**® corn meal and stir until well blended.
3. Add the coconut milk and cinnamon sticks to the saucepan and bring to a boil.
4. Add sugar, brown sugar cane, and condensed milk. Bring them to a simmer while continuing to stir to avoid the mix to burn on the bottom of the pan.
5. Remove the cinnamon sticks and add mixture to blender. Add coconut extract and the salt. Blend until smooth.
6. Strain into a bowl. Add coconut flakes and mix well.
7. Spray nonstick coating to a gelatine mold or individual molds and pour the mix.
8. Sprinkle coconut flakes on top and refrigerate for 8 hours before serving.

**Makes:** 8 servings