



Ferrero Rocher Flan



Introduction

Flan de Ferrero Rocher is a delightful twist on traditional flan, combining the creamy texture of classic flan with the rich chocolate and hazelnut flavors of Ferrero Rocher chocolates. This luxurious dessert is perfect for special occasions or whenever you want to indulge your sweet tooth. With its stunning presentation and irresistible taste, it is sure to impress family and friends alike.

Detailed Ingredients with measures

- 1 can sweetened condensed milk (14 oz)
- 1 can evaporated milk (12 oz)
- 4 large eggs
- 1 teaspoon vanilla extract
- 10 Ferrero Rocher chocolates, crushed
- 1 cup sugar (for caramel)
- 1/2 cup water (for caramel)

Prep Time

The preparation time for Flan de Ferrero Rocher is approximately 15 minutes. This includes gathering your ingredients and mixing them together before you proceed to the cooking phase.

Cook Time, Total Time, Yield

The cook time for this dessert is about 1 hour, followed by a chilling time of at least 4 hours. Therefore, the total time needed from start to finish is approximately 5 hours and 15 minutes. This recipe yields around 8 servings, making it a great choice for sharing with guests or enjoying over several days.



Detailed Directions and Instructions

Prepare the Chocolate Layer

Begin by melting the Ferrero Rocher chocolates. You can do this in a microwave or by using a double boiler method on the stove. If using a microwave, heat in 30-second intervals, stirring in between, until fully melted. Set aside to cool slightly.

Combine the Ingredients for the Base

In a mixing bowl, combine crushed cookies with melted butter. Mix well until the cookies are fully coated and the mixture resembles wet sand.

Create the Base Layer

Press the cookie mixture firmly into the bottom of a flan mold or a similar dish. Make sure it is evenly distributed and compacted. Place the mold in the refrigerator to set while you prepare the next layers.

See also [Sautéed Sauerkraut](#)

Prepare the Flan Mixture

In a separate bowl, whisk together the eggs, sweetened condensed milk, evaporated milk, and vanilla extract until smooth and well combined.

Add the Melted Chocolate

Gradually stir in the melted Ferrero Rocher chocolate into the flan mixture, ensuring it is thoroughly blended without lumps.

Pour the Flan Mixture

Retrieve the cookie base from the refrigerator and pour the flan mixture over the top. Tap the mold gently on the counter to remove any air bubbles.

Bake the Flan

Preheat the oven to 350°F (175°C). Create a water bath by placing the flan mold inside a larger baking dish filled with hot water. Bake for approximately 50-60 minutes or until the flan is set.

Cool and Refrigerate

Once baked, remove the flan from the oven and let it cool at room

temperature. Cover it with plastic wrap and refrigerate for at least 4 hours or overnight for best results.

Serve the Flan

To serve, carefully run a knife around the edges of the flan to loosen it. Place a serving plate on top of the mold and flip it over to release the flan. Drizzle any remaining melted chocolate over the top and garnish as desired.

Notes

Storage

Store any leftover flan in the refrigerator, where it can last for up to 3 days.

Serving Suggestions

For an extra touch, consider garnishing with whipped cream, chopped nuts, or additional Ferrero Rocher chocolates.

Texture Adjustments

If you prefer a firmer flan, bake it a little longer until fully set.

Chocolate Variation

Feel free to experiment by adding other chocolate brands to the mixture if Ferrero Rocher is not available.

See also [Philly Cheesesteak Pasta](#)

Make Ahead

This flan can be prepared one day in advance, allowing the flavors to meld together beautifully.



Cook techniques

Preparing the Caramel

To achieve a smooth and shiny caramel, heat sugar in a saucepan over medium heat until it melts and turns a light amber color. Be careful not to burn it, as burnt caramel can ruin the flavor.

Making the Flan Mixture

Blend eggs, sweetened condensed milk, evaporated milk, and vanilla extract until you have a smooth mixture. This creates the creamy texture essential for flan.

Baking in a Water Bath

Place the flan mixture in a baking dish set within a larger dish filled with hot water. This water bath ensures even cooking and prevents the edges from getting too firm.

Cooling the Flan

After baking, let the flan cool at room temperature before refrigerating it. This helps set the texture and enhances the flavor.

Inverting the Flan

To serve, carefully run a knife around the edges of the flan before inverting it onto a plate. This will allow the caramel sauce to flow beautifully over the dessert.

FAQ

Can I use other chocolates instead of Ferrero Rocher?

Yes, you can substitute other types of chocolate or even use a combination of chocolates to create your desired flavor profile.

How long should I refrigerate the flan before serving?

It is recommended to refrigerate the flan for at least 4 hours, or preferably overnight, to achieve the best texture and flavor.

What can I do if my flan is not smooth?

If your flan has a grainy texture, ensure that you blend the ingredients thoroughly and strain the mixture before baking to remove any lumps.

See also [Halloween Sugar Cookie Brownies](#)

Can I make this flan ahead of time?

Yes, the flan can be made a day or two in advance. Just keep it covered in the refrigerator until you're ready to serve.

Is it necessary to use a water bath?

While it's not absolutely necessary, using a water bath helps to cook the flan evenly and prevents the edges from becoming overcooked.



Conclusion

The Flan de Ferrero Rocher is a delightful dessert that beautifully combines the creaminess of traditional flan with the rich, chocolate-hazelnut flavor of Ferrero Rocher. This indulgent treat not only impresses with its elegant presentation but also satisfies your sweet tooth. It's perfect for special occasions or as a luxurious end to any meal. Enjoy making and sharing this unique dessert with family and friends!

More recipes suggestions and combination

Chocolate Hazelnut Mousse

A light and airy mousse made with chocolate and hazelnut, perfect for a refined dessert option that complements the flavors of Ferrero Rocher.

Nutella Swirl Cheesecake

A decadent cheesecake with a Nutella twist, offering a creamy texture and rich chocolate flavor that pairs well with the flan's delicate nature.

Hazelnut Praline Tart

A crispy tart shell filled with creamy hazelnut praline, creating a nutty and sweet dessert that resonates with the theme of Ferrero Rocher.

Chocolate Pudding with Nut Topping

Rich chocolate pudding topped with crushed nuts for added texture, making for a simple yet delicious dessert choice.

Vanilla Bean Ice Cream with Nutella Drizzle

Classic vanilla ice cream enhanced with a generous drizzle of Nutella, ideal for a refreshing and sweet pairing with any chocolate dessert.

