

Preheat oven to 375 degrees Fahrenheit. Combine all ingredients and mix well. Pour into six buttered 6-ounce ramekins or flexible molds. Bake for about 45 minutes, until flan is just set. Cool. Serve in ramekins, or invert onto plates. To serve, spoon caramel over the flan.

1 teaspoon	Vanilla Extract
2	Large Eggs
6	Egg Yolks
½ cup	Sugar
½ cup	Squash Puree
1 ½ cups	Butternut
¾ cup	Heavy Cream
¾ cup	Whole Milk

Ingredients.

2 Flan

1 Butternut Squash Caramel

Two Part Recipe

by Chef Shaun Velez Serves 6

Make a dry caramel in the following way: Pour sugar in a deep, heavy-bottom saucepan. Be sure sugar is spread evenly over the bottom of the saucepan. Place pan over medium heat. The sugar will start to melt and turn brown. Gently lift the pan and swirl the melted sugar around the pan to ensure even melting; however, do not stir. Watch carefully to make sure sugar doesn't burn. When it has all melted, remove from heat and very carefully pour in water in a steady stream while whisking. Return to heat and whisk to remove any lumps. Stir in squash puree. Bring to a boil, add gelatin, and mix until smooth. Cool.

Preparation.

1 pouch	Unflavored Gelatin Powder
1 cup	Squash Puree
1 ¼ cups	Butternut
2 ¼ cups	Sugar
1 ½ cups	Water

Ingredients.

DEUXAVE BUTTERNUT SQUASH FLAN

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by Chef Shaun Velez



CHEF SHAUN VELEZ

Chef Shaun Velez is the Pastry chef at Deuxave, a celebrated French restaurant in Back Bay, where he turns classic desserts into modern masterpieces.

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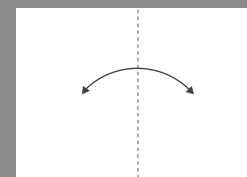
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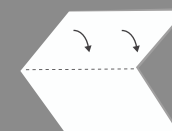


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1. Fold the printout on the dotted line along the vertical axis



2. Fold in half again on the second dotted line



3. Stand the printout up like a tent