

## FLAN WITH PINEAPPLE

from [Chef Pepín](#)

### Ingredients:

1 cup sugar  
1/4 cup water (warm or hot)  
2 cups boiling water  
6 oz. pineapple gelatin  
1 can condensed milk  
1 can evaporated milk  
20 oz. crushed pineapple

### Procedure:

First, make the Caramel for the flan by cooking the first two ingredients over med./high temperature until the color looks “GOLDEN.” Then, take it off the stove – make sure it does not burn.

Second, mix the 2 cups of boiling water and the gelatin in a measuring cup until the gelatin dissolves.

In another bowl, mix together the condensed milk, evaporated milk and crushed pineapple. Next, add the water/gelatin mix to the bowl and mix together.

Once the Caramel mixture is the correct color, pour into a bowl and allow it to cover almost all of the edge areas within the bowl. Then, pour the milk/pineapple/gelatin mixture into the Caramel covered bowl and refrigerate for at least 4 hours.

Tip: You can also cut pieces of the outside portion of the pineapple and the stem as well and place them on top or to the side of the dish right before serving to give a “pineapple” look to the Flan.