



Recipes from
around the world
Christmas
on a plate



St Catherine's
SCHOOL | STIRLING

Abuelas Flan Clasico

Classic creme caramel



INGREDIENTS

750ml milk
few drops of vanilla
2 eggs
6 yolks
200gm caster sugar

Caramel

3 tablespoons caster sugar

METHOD

1. Make the caramel. Put the sugar into a saucepan add 2 tablespoons of water and stir to dissolve, then cook over a low heat until golden. Pour the caramel into a cake tin and tip it backwards and forwards until the whole tin is covered. Leave to cool.
2. Preheat oven to 150C. Pour milk into pan, add vanilla and bring to boil. Meanwhile beat the eggs and egg yolks with the caster sugar in a bowl. Gradually stir in the hot milk, a little at a time. Strain into the cake tin.
3. Put the cake tin into a roasting tin and pour water to come up half way up the height of the cake tin side.
4. Bake for about 50 mins until set. Remove from oven and leave to cool, then chill in the fridge.
5. Turn out onto a round dish and serve! Yum!
Que Rico!

Auntie Josie's Choc Balls

South Australia



INGREDIENTS

250g packet plain sweet biscuits
180g block dark chocolate, chopped
395g can sweetened condensed milk
1 1/2 cups desiccated coconut
100g packet red glace cherries,
chopped
Deeeeelicious!!

METHOD

1. Line a large tray with baking paper. Process biscuits until mixture resembles fine breadcrumbs. Transfer to a bowl.
2. Place chocolate in a microwave-safe bowl. Microwave on medium-high (75%) for 1 to 2 minutes, stirring with a metal spoon every 30 seconds, or until smooth.
3. Add chocolate, condensed milk, 1/2 cup coconut and cherries to biscuit. Mix to combine. Place remaining coconut in a bowl. Using damp hands, roll 1 level tablespoon mixture into a ball. Toss in coconut to coat. Place on prepared tray. Repeat with remaining mixture and coconut.

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