



Quesillo Venezuelan Flan

Oscar · 29/09/2024



Prep Time

8 hrs 25 mins

Difficult

Medium

Servings

9 hrs 47 mins

Description

The Venezuelan quesillo recipe pronounced keseeyo has bounced around our family since as long as I can remember I frequently get calls asking about my exact recipe Its not everyday your grandmother asks you how to cook something I will however warn you quesillo is not for everyone I have learned that some people just dont like the texture To that I can only really say that at least there will be more for the rest of us

Ingredients

- - 1 cup white sugar - 1 (14 ounce) can sweetened condensed milk - 1 $\frac{3}{4}$ cups milk
- or as needed - 3 eggs - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Prepare a bain-marie
2. or water bath
3. by filling a 9-inch heat-proof container with water. Melt sugar in a nonstick pan over medium-low heat
4. stirring constantly until melted
5. 7 to 10 minutes; be careful to keep it from burning. Pour sugar into a flan mold
6. coating the sides to ensure that the egg/milk mixture in the next step will not touch the container. Pour sweetened condensed milk into a bowl. Fill the empty can with milk and add to the bowl; stir in eggs and vanilla extract. Blend well. Fold mixture with a spatula or tap against the counter to remove air bubbles. Pour milk mixture into the slightly cooled flan mold. Put the lid on and place inside the water bath; don't let the water go over the rim. Bake the quesillo in the bain-marie in the preheated oven for 45 minutes. Pry lid open with a knife carefully; continue baking until set
7. about 15 minutes more. Let quesillo cool to room temperature
8. at least 25 minutes; refrigerate 8 hours to overnight. Slide a knife around the edges of the mold to loosen and invert onto a plate. Recipe Tips You will need a round tin with a tight lid called a flan mold for this recipe. In a pinch
9. you can also use a cookie tin.