

SIEMENS



## Figgy Baked Custard with Crunchy Praline

Skill  
Basic

Yield  
4 portions

Type  
Sweet



This silky baked custard, enriched with dried figs, is ideal to serve as dessert at any time of the year.

Function

Temperature

Time

Level



Bottom heating



150°C

5-6

hours



2

### Ingredients

#### For praline:

- ½tsp Oil for greasing
- 75g Caster sugar
- 40g Cashew nuts (chopped)

#### For the custard:

- 250g Dried figs
- 750ml Water
- 4 Eggs
- 90g Caster sugar
- 250ml Condensed milk
- 45g Corn flour
- 60ml Water

#### Tips

Use store brought chikki or nut praline when you are pressed for time.

### Method

#### For the praline:

1. Oil a baking paper and keep aside.
2. Put sugar in a non-stick pan on a low to medium heat. Stir it till it caramelises to a golden brown colour. Add the chopped cashew nuts and stir well to combine.
3. Lay oiled parchment paper out on a flat surface and pour the cashew and sugar mixture on it.
4. Use a wooden spoon to flatten the mixture out into a thin layer. Allow to cool.
5. Once cool, peel it off the paper and keep aside to serve with the chilled custard pudding.

#### For the custard:

1. Soak dried figs in 750 ml of hot water for 4 hours till they swell up. Halve and keep aside.
2. Combine the eggs, sugar and condensed milk in a double boiler and beat till the mixture thickens to the consistency of custard. Ensure the eggs don't cook into streaks and ruin the custard.
3. Combine the corn flour with 60ml of water and mix well. Stir into the egg mixture to thicken it.
4. Pour the mixture into a large baking dish and top with the soaked, chopped figs.
5. Place baking dish in a water bath half submerged in water. Bake at 150°C for about 40-50 minutes, or until wobbly but set.
6. Divide into 4 equal portions and serve, warm or cold, with crushed praline on the side.