

FOOD FROM OUR HOMELAND

Quesillo

Recipe supplied by Gloria Cisneros de Pares

ingredients

5 medium sized eggs

1 tin of condensed milk

1 tin of milk (the condensed milk tin is used as the measurement for the milk)

1 teaspoon of vanilla

Caramel ingredients

¼ cup of sugar

Water (to cover sugar)

directions

- Pre-heat oven for approximately 10 minutes at 180 degrees.
- Put 1/4 cup of sugar into the "Quesillera" bowl and cover with water.
- Place bowl over medium heat to caramelize.
- Blend eggs for a few seconds and then add the condensed milk, milk and vanilla, blend until everything is combined.
- Pour mixture into the "Quesillera" bowl over the caramel.
- Put the "Quesillera" (bowl) in a pie tray with water (au bain marie) into the oven on the middle rack for 1 hour at 180 degrees. The flan will be ready when the centre is just set (mixture will jiggle).
- Set aside and let it cool. Place in refrigerator for at least 2 hours before serving or until firm.
- To unmold, run a knife around edges and invert onto a large rimmed serving platter.



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