



## **Flan de Moras con Salsa de Moras** (Fresh Blackberry Flan with a Blackberry-Cassis Sauce)

Serves 6 - 8 (makes one 5-cup flan)

### **For the flan:**

1 cup milk  
1 teaspoon vanilla extract  
1/2 cup sugar  
4 egg yolks  
1 envelope (1/4 ounce) unflavored gelatin  
1/2 cup crème de cassis liqueur  
1 pound fresh blackberries

1 cup heavy cream

1-2 tablespoons fresh lemon juice, or to taste

### **For the sauce:**

1/2 pound fresh blackberries  
1/3 cup sugar  
2 tablespoons crème de cassis liqueur

In a heavy, medium saucepan, combine milk, vanilla, sugar, and egg yolks. Heat gently and cook over low heat, stirring constantly, until custard thickens and coats the back of a spoon, about 15 minutes.

When custard is ready, in a small saucepan dissolve gelatin in cassis liqueur, stirring over low heat until gelatin is dissolved. Stir into custard and add 1 tablespoon lemon juice. Refrigerate custard until it begins to set, about 45 minutes. (If you leave it longer and it sets completely, don't worry).

Meanwhile, with a fork or potato ricer, crush 1/2 cup blackberries and mix it with remaining whole berries. Whip cream until it forms stiff peaks. Remove custard from refrigerator and taste to see if it needs more lemon; fold in blackberries and cream. Pour mixture into a 5- to 7-cup flan or ring mold. Refrigerate for at least 4 hours before serving.

### **To prepare the sauce:**

In a blender or food processor, purée blackberries with sugar and cassis liqueur. Strain through a fine sieve.

### **To assemble the dish:**

Unmold flan by passing a knife around the edge and dipping it into a pan or sink filled with hot water for 5 or 6 seconds. Invert mold onto a serving platter and pour some sauce around the flan. Pass remaining sauce in a sauceboat. Serve chilled.

### **Wine pairing:**

Marimar Estate Blanc de Noirs

### **Recipe from:**

*The Catalan Country Kitchen*, page 123  
by Marimar Torres