

# Crème Caramel Flan with Dulce de Leche Ice Cream

Yield: 4 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-creme-caramel-recipe>

## Ingredients:

- 1 cup milk plain
- 2 cups heavy cream
- 1 cup granulated sugar
- 6 large egg yolks
- 5/8 cup dulce de leche
- 1 teaspoon extract vanilla bean
- 1/2 teaspoon sea salt
- 7 15/16 tablespoons granulated sugar
- 2/3 tablespoon water
- 12 large egg yolks
- 1 1/2 cups heavy cream
- 1 1/4 cups milk plain
- 15/16 cup condensed milk
- 1/2 teaspoon sea salt
- 1 vanilla bean pod Tahitian
- boiling water for the bain marie
- 7 tablespoons unsalted butter
- 5 1/4 ounces nut cookies ginger
- 1/2 teaspoon ground cinnamon
- 1 pinch sea salt to taste