

Margaret Thatcher

Orange & Lemon Flan



# Orange and lemon flan

 Serves 5-10  
 90 minutes

Supplied by Ange Wilson from her primary school cookbook

This recipe was sent to Ange by the office of Margaret Thatcher. At the time Ange was a student in a north coast primary school in Tasmania and wrote to Thatcher to request a recipe as part of a school activity.

## INGREDIENTS

Filling:

- 2 eggs
- $\frac{3}{8}$  cup castor sugar
- 120ml cream
- 1 orange, zested and juiced
- Almond essence

Topping

- 2 large lemons
- 2 small oranges
- $\frac{5}{8}$  cup water
- $\frac{3}{8}$  cup sugar
- 4tbsp marmalade

## DIRECTIONS

- Pre-heat oven to 190 degrees
- Prepare the filling by whisking the eggs with sugar, until thick and creamy. Add remaining ingredients and beat vigorously until well mixed. Spread the mixture in a flan shell and bake for 30-40 minutes or until well risen, golden, and firm to the touch in the centre.
- Meanwhile prepare the topping by slicing the oranges and lemons very thinly, removing all the pips. If the pith on the fruit is thick, peel them with a sharp knife, or they may be rather bitter.
- Dissolve the sugar in the water in a shallow, wide pan and bring to the boil.
- Lay the orange and lemon slices in the syrup and simmer for 3 minutes. Remove and drain well. Boil remaining syrup until reduce by half. Stir in the marmalade and heat until completely melted to give a good, rich glaze.



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## DIRECTIONS CONTINUED

- Arrange the fruit slices on top of the tart and brush generously with the glaze.
- Place the tart under a hot grill for a few minutes until the glaze is bubbling and caramelised.



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**FILLING**  
2 eggs  
3/8 cup castor sugar  
120ml cream  
1 orange, zested & juiced  
almond essence

**TOPPING**  
2 large lemons  
2 small oranges  
5/8 cup water  
3/8 cup sugar  
4 tbspoons marmalade

**METHOD**  
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