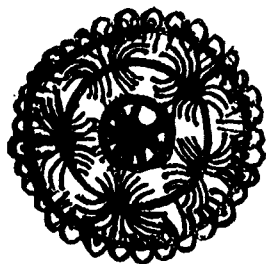



FLAVORS OF PARAGUAY

A COOKBOOK

101 AUTHENTIC PARAGUAYAN RECIPES



WRITTEN AND EDITED
BY
LYNN VAN HOUTEN

ANTEATER .....PRESS
Petaluma, CA



FLAN DE NARANJA (Orange Custard)

1 pint milk
2 egg yolks
3 tablespoons sugar
4 oranges
1 tablespoon cornstarch
cinnamon to taste

Mix egg yolks, sugar and cornstarch, slowly adding hot milk. Stir constantly until it thickens to the consistency of custard. While cooling, peel and cut oranges into sections and put them in a bowl, sprinkling liberally with sugar. Pour the custard over the oranges, add a sprinkling of cinnamon, chill and serve.

from *21 Latin American Meals* General Secretariat, Organization of American States, Washington, D.C.

XX 120 XX