

Rozata



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Serves 4

Prep time: 20min

Cook time: 35min

Total time: 55min

Difficulty: Basic

Category: Croatian cuisine, Mousses, creams & ice creams

Cuisine: Croatian

Rozata, also known as Rožata or Rožada, is a traditional Croatian custard pudding from the Dubrovnik region. It's very similar to flan and crème caramel. What makes it special is its flavor which includes rose liqueur known in Dubrovnik as Rozulin, hence the name Rozata. It's served well chilled and is especially popular in the summer.

For the caramel:

8 tablespoons sugar

For the custard:

Ingredients

500 ml milk

6 tablespoons sugar

6 large eggs

2 tablespoons vanilla sugar

zest of 1 lemon

2 tablespoons rose liqueur (or dark rum)

Directions

To make the caramel place sugar in a heavy-bottomed saucepan over low heat and let it dissolve. Increase the heat to medium-high and boil until the syrup turns golden brown. Do not stir. Remove from heat promptly and carefully divide the hot caramel among 4 ramekins. Be quick because the caramel hardens really fast. Turn the ramekins upside down so the sides get covered too. Allow to cool.

Preheat the oven to 150°C. In a medium saucepan, heat together milk and 6 tbsp sugar, stirring constantly until sugar dissolves. Remove from heat and allow to cool. Meanwhile, whisk together eggs and vanilla sugar. Whisk just until the mixture comes together making sure it doesn't froth. Add lemon zest and rose liqueur and stir to combine. Finally, pour the milk in, mixing slowly to combine. Strain the custard through a sieve and pour into 4 ramekins. Place the ramekins in a baking dish, making sure they don't touch each other. Carefully pour boiling water into the baking dish until 2/3 of the way up the sides of the ramekins. Be careful not to get any water on the custard.

Bake for about 35 minutes, or until the custards are almost fully set. Remove from the oven and carefully remove the ramekins from the hot water bath. Let them cool to room temperature, then refrigerate overnight.

To serve, invert the custards onto serving plates. The caramel will pool around the inverted custards. Serve immediately.