**Typical bulgarian dessert**

**Ingredients:** milk - 1 liter; sugar - 1 tea cup; eggs – 6; vanilla - 1 packet; sugar - 1/2 tea cup, for caramelization

**Recipe:**

Pour the sugar to caramelize into a pan on the hob along with some water and heat until the caramel is golden.

Distribute into prepared moulds.

Whisk the eggs, remaining sugar, vanilla and milk and divide the mixture between the bowls.

Arrange them in a deep baking dish, pour water in the pan up to 1/2 of the moulds and bake until they catch a nice brown crust on top.

Bake in a low oven for 1 hour, at about 150-160 degrees, because the water should not boil.

