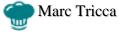


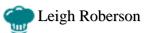
# CHOCOLATE ICE CREAM SPHERE ENCASED IN DARK CHOCOLATE WITH VANILLA BEAN SHORTBREAD





0 made it | 0 reviews





- Sub Category Name Food Desserts
- Recipe Source Name Real High Tea 2014/15 Volume 2

#### **Used Teas**



Yata Watte

### **Ingredients**



### CHOCOLATE ICE CREAM SPHERE ENCASED IN DARK CHOCOLATE WITH VANILLA BEAN SHORTBREAD

#### Chocolate Ice Cream

- 12 egg yolks
- 1litre cream
- 500g chocolate buttons

#### **Dark Chocolate Shell**

• 500g dark chocolate buds

#### Vanilla Bean Shortbread

- 2 cups all-purpose flour
- 1/4 cup sugar
- 170g butter or margarine, cut into chunks
- 2 large egg yolks
- 50g vanilla paste

#### **Methods and Directions**

## CHOCOLATE ICE CREAM SPHERE ENCASED IN DARK CHOCOLATE WITH VANILLA BEAN SHORTBREAD

#### **Chocolate Ice Cream**

- Heat cream. Add sugar and bring to the boil.
- Add some cream to yolks and mix.
- Fold all ingredients into the cream and slowly stir and thicken on stove.
- Take off heat, add in chocolate buttons and place in fridge to cool.
- Place mix in ice-cream maker. Churn and freeze.

#### **Dark Chocolate Shell**

• Roll chocolate ice-cream through dark chocolate buds and place in freezer till needed.

#### Vanilla Bean Shortbread

- In a bowl, combine flour and sugar. Add butter and, with your fingers, rub into the flour mixture until well combined. Stir in egg yolks until dough holds together.
- Alternately you can blend flour, sugar, and butter in a food processor until mixture resembles fine crumbs; add yolks and vanilla paste and whirl until dough holds together.
- With your hands, press dough firmly into a smooth ball, kneading a bit to help bind the dough.



(At this point, you may wrap the dough airtight and refrigerate up to 1 week. Bring it back to room temperature before using.)

- Use the dough and make it into sticks by rolling by hand to desired length.
- Bake in a 150°C oven uncovered, until lightly browned, for 8 to 10 minutes.
- Set aside to cool.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 24/12/2025

3/3