

## BOHEMIA AVOCADO PAVE WITH VANILLA CRÈME BRÛLÉE AND NITROGEN ROSE FRENCH VANILLA ICE CREAM



0 made it | 0 reviews



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- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 1



### Used Teas



t-Series The Original  
Earl Grey



t-Series Rose With  
French Vanilla

### Ingredients



## **BOHEMIA AVOCADO PAVE WITH VANILLA CRÈME BRÛLÉE AND NITROGEN ROSE FRENCH VANILLA ICE CREAM**

### **Bohemia**

- Homemade toasted baguette bread
- 600ml water
- 1 lemon, zest
- 3 pcs cardamom
- 80g white sugar
- 15g Dilmah Earl Grey Tea

### **Crème Brûlée**

- 500ml cream
- 300ml fresh milk
- 8 egg yolks
- 1 whole egg
- 1 vanilla bean
- 2ml vanilla essence

### **Avocado Pave**

- 750g butter
- 750g icing sugar
- 24 eggs
- 1kg almond, ground
- 2 avocados, mashed

### **Rose French Vanilla Nitrogen Ice Cream**

- 1 litre ice cream base
- 15g Dilmah Rose with French Vanilla Tea
- 1 tab Nitrogen
- 1 tab dry ice

## **Methods and Directions**

## **BOHEMIA AVOCADO PAVE WITH VANILLA CRÈME BRÛLÉE AND NITROGEN ROSE FRENCH VANILLA ICE CREAM**

### **Bohemia**

- Boil all the ingredients except bread together.



- Cool down and infuse Dilmah Earl Grey Tea into the baguette bread for 1 night.

### **Crème Brûlée**

- Follow the general crème brûlée preparation and set in removable moulds.

### **Avocado Pave**

- Mix the butter and icing sugar well.
- Add all eggs one by one and then add the ground almond.
- Lastly add mashed avocado and mix all together
- Bake at 175°C for 25 minutes.

### **Rose French Vanilla Nitrogen Ice Cream**

- Infuse the ice cream base with Rose with French Vanilla Tea for 1 night.
- Strain and mix everything together on dry ice and Nitrogen until the ice cream sets

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