

Avocado Oat Tart

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Avocado Oat Tart



Ingredients:

2 pcs ripe bananas

130 g oats

1 pc avocado

200 g milk

20 g sugar

5 g gelatin sheets

Decoration:

Blueberries, lime slices,
mint leaves

Workflow:

1. Peel and mash the ripe bananas, mix them with oats, and let the mixture sit for a moment to absorb moisture.
2. Flatten the banana-oat dough in an 8-inch tart pan using your hands. Place it in the oven and use the PerfectBake+ function to bake and set the crust. Select "Bake Sensor" → "Cake" → "Flan/tart" from the menu.
3. Heat 50ml of milk until lukewarm, then dissolve the softened gelatin sheets in it.
4. Blend the avocado, sugar, and the remaining milk into a puree. Add the dissolved gelatin-milk mixture and mix well.
5. Pour the mixture into the oat crust, refrigerate for at least 3 hours until set and ready to eat.
6. If you want to add decorations, you can do so after the surface has set.

Setting procedure:

Select "Baking Sensor" → "Cake" → "Flan/tart" from the menu. The steam oven will automatically detect and adjust the baking process. From now on, everything is automated. When the tart is done, the steam oven will notify you through the HomeConnect mobile app and automatically turn off.

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