



CHERRY LOVER

chef Intermediate level

DELICIOUS MOUSSE CAKE WITH VEGAN MILK CHOCOLATE AND SOUR CHERRY

VEGAN CRUMBLE

INGREDIENTS

flour
cornstarch
sugar
VIGOR BAKING
seed oil
Plant based milk

PREPARATION

220g Mix all the ingredients in a planetary mixer with paddle until a homogeneous
50g consistency is obtained.
90g Cool in the refrigerator for an hour, then grate the shortcrust and bake in the
6g oven at 180°C for 12 min.
70g
70g

CHEESECAKE COOKIE

INGREDIENTS

EYLEN CREMA/CAKE
cinnamon

PREPARATION

260g Mix the previously cooked crumble with the margarine and cinnamon,
qb spread on baking paper and cool in the fridge.
With the help of a cookie cutter cut out two discs.

SOUR CHERRY FILLING

INGREDIENTS

FRUTTIDOR AMARENA

PREPARATION

qb Blend until obtained a fine texture.

VEGAN MILK MOUSSE

INGREDIENTS

100% vegetable cream
CIOCCOLATO VEGAN DF
100% vegetable cream

PREPARATION

190g Emulsify cream and chocolate to obtain a ganache.
230g Gently combine the lightlywhipped cream with the ganache to obtain a soft
200g mousse.

Final composition

Make the cake insert by alternating the cheesecake biscuit, fruttidor, cheesecake biscuit and fruttidor.

Blast freeze until completely hardened.

Half fill a silicone mold with the mousse and place the insert in the centre.

Freeze completely, unmold and glaze with the MIRROR.