



CHERRY LOVER

👤 Intermediate level

DELICIOUS MOUSSE CAKE WITH VEGAN MILK CHOCOLATE AND SOUR CHERRY

VEGAN CRUMBLE

flour	220g
cornstarch	50g
sugar	90g
VIGOR BAKING	6g
seed oil	70g
Plant based milk	70g

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

CHEESECAKE COOKIE

EYLEN CREMA/CAKE	260g
cinnamon	qb

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

SOUR CHERRY FILLING

FRUTTIDOR AMARENA	qb
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Blend until obtained a fine texture.

VEGAN MILK MOUSSE

100% vegetable cream
CIOCCOLATO VEGAN DF
100% vegetable cream

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



Extraordinary
made simple.