

# **CHERRY LOVER**

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

6a 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,

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

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.