



# CHERRY LOVER

👤 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

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### 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

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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.