



# VEGAN NUT TART

chef Basic level

SIMPLE YET DELICIOUS VEGAN TART

## VEGAN SHORTCRUST

### 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, roll to 3mm thickness and fill the small  
6g tart molds.  
70g  
70g

## DRIED NUTS FILLING

### Ingredients

sugar  
ZUCCHERO INVERTITO  
water  
almonds  
PISTACCHIO PELATO INTERO  
NOCCIOLE INTERE TOSTATE  
100% vegetable cream

### Preparation

250g Make a caramel by cooking the sugars together with the water.  
40g Deglaze with the cream and add the dried fruit.  
55g Allow the mixture to cool on silicone sheets.  
100g  
100g  
175g  
125g

## PEANUT CREMINO

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### Ingredients

CIOCCOLATO VEGAN DF  
JOYPASTE NOCCIOLINA

### Preparation

165g Mix the ingredients, crystallize at 24°C and store in a piping bag.  
135g

### Final composition

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Fill the tartlet with the dried fruit filling and cook at 180°C for about 15 minutes.

Leave to cool and unmold.

Decorate with tufts of peanut cremino.