

VEGAN NUT TART

Basic level

SIMPLE YET DELICIUOS VEGAN TART

VEGAN SHORTCRUST

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, roll to 3mm thickness and fill the small tart molds.

DRIED NUTS FILLING

sugar	250g
ZUCCHERO INVERTITO	40g
water	55g
almonds	100g
PISTACCHIO PELATO INTERO	100g
NOCCIOLE INTERE TOSTATE	175g
100% vegetable cream	125g

Make a caramel by cooking the sugars together with the water.
Deglaze with the cream and add the dried fruit.
Allow the mixture to cool on silicone sheets.

PEANUT CREMINO

CIOCCOLATO VEGAN DF	165g
JOYPASTE NOCCIOLINA	135g

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

FINAL COMPOSITION

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.

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