



VEGAN NUT TART

👤 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

Ingredients

CIOCCOLATO VEGAN DF
JOYPASTE NOCCIOLINA

Preparation

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

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.