

# **VEGAN NUT TART**

Basic level
SIMPLE YET DELICIUOS VEGAN TART

### **VEGAN SHORTCRUST**

INGREDIENTSPREPARATIONflour220gMix all the ingredients in a planetary mixer with paddle until a homogeneouscornstarch50gconsistency is obtained.sugar90gCool in the refrigerator for an hour, roll to 3mm thickness and fill the smallVIGOR BAKING6gtart molds.seed oil70g

70g

### **DRIED NUTS FILLING**

Plant based milk

INGREDIENTS	PREPARATION
sugar 250g	Make a caramel by cooking the sugars together with the water.
ZUCCHERO INVERTITO 40g	Deglaze with the cream and add the dried fruit.
water 55g	Allow the mixture to cool on silicone sheets.
almonds 100g	
PISTACCHIO PELATO INTERO 100g	
NOCCIOLE INTERE TOSTATE 175g	
100% vegetable cream 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.