



# BLUEBERRY VEGAN CHOCOLATE TART

👤 Basic level

SIMPLE YET DELICIOUS VEGAN TART

## VEGAN SHORTCRUST

flour	220g
cornstarch	50g
sugar	90g
<a href="#">VIGOR BAKING</a>	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.

## CHOCOLATE CUSTARD

Plant based milk	400g
100% vegetable cream	100g
sugar	60g
<a href="#">SOVRANA</a>	30g
Sinfonia Vegan Dark DF	200g

Bring the liquids to the boil, add the SOVRANA mixed with the sugar and cook until the cream thickens. Add the chocolate and emulsify. Cool quickly and store in the refrigerator.

## VEGAN MILK MOUSSE

100% vegetable cream	190g
CIOCCOLATO VEGAN DF	190g
100% vegetable cream	200g

Emulsify cream and chocolate to obtain a ganache. Gently combine the lightlywhipped cream with the ganache to obtain a soft mousse.

## FINAL COMPOSITION

Half fill the bottom of the tartlet with the FRUTTIDOR, then cover with the chocolate custard.  
Decorate the tartlets with strips of shortcrust pastry and bake at 180°C for about 12 minutes.



Extraordinary  
made simple.