



BLUEBERRY VEGAN CHOCOLATE 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 consistency is obtained.
50g Cool in the refrigerator for an hour, roll to 3mm thickness and fill the small tart molds.
6g 70g
70g

CHOCOLATE CUSTARD

INGREDIENTS

Plant based milk
100% vegetable cream
sugar
SOVRANA
Sinfonia Vegan Dark DF

PREPARATION

400g Bring the liquids to the boil, add the SOVRANA mixed with the sugar and 100g cook until the cream thickens.
60g Add the chocolate and emulsify.
30g Cool quickly and store in the refrigerator.
200g

VEGAN MILK MOUSSE

INGREDIENTS

100% vegetable cream
CIOCCOLATO VEGAN DF
100% vegetable cream

PREPARATION

190g Emulsify cream and chocolate to obtain a ganache.
190g Gently combine the lightlywhipped cream with the ganache to obtain a soft
200g 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.