

# **BLUEBERRY VEGAN CHOCOLATE TART**

Basic level
SIMPLE YET DELICIUOS 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

## **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 soft200g 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.