



# BLUEBERRY VEGAN CHOCOLATE 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

## 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.