



Black cherry and vegan m*lk

chef Intermediate level

COCOA VEGAN CRUMBLE

Ingredients

all-purpose flour

cornstarch

caster sugar

VIGOR BAKING

sunflower oil

Plant based milk

CACAO IN POLVERE

Preparation

220 g Mix all the ingredients in a planetary mixer with paddle until a homogeneous
50g consistency is obtained.

110g Cool in the refrigerator for an hour, then grate the shortcrust and bake in the
6g oven at 180°C for 12 min.

70g

70g

30g

SOFT BLACK CHERRY INSERT

Ingredients

FRUTTIDOR AMARENA

caster sugar

Preparation

200g Mix fruttidor and sugar using a hand blender.

20 g Blend until obtained a fine texture.
Pour it into a silicon mold cod. and blast in negative until completely
hardened.

Once frozen remove them from the mold and keep in the freezer until
needed.

VEGAN BISCUIT

Ingredients

almond flour

Rice flour

Sinfonia Vegan Dark DF

caster sugar

VIGOR BAKING

sunflower seeds

water

salt

Plant based milk

Preparation

300g Emulsify together chocolate and oil.

200g Pour all the ingredients and the emulsion into a planetary mixer, mix with

300g paddle for 3min at medium speed, until obtained a homogeneous mixture.

150g Spread on a 60x40 cm tray with baking paper and bake for 10-12 minutes at 180°C.

20g

120g

50g

3g

450g

VEGAN M*LK CHOCOLATE MOUSSE

Ingredients

100% vegetable cream

SINFONIA VEGAN M*LK DF

100% vegetable cream

Preparation

190g Emulsify cream and chocolate to obtain a ganache.

230g Gently combine the lightlywhipped cream with the ganache to obtain a soft

200g mousse.

BLACK CHERRY GLAZE

Ingredients

MIRROR NEUTRAL

FRUTTIDOR AMARENA

red food coloring

Preparation

300g Blend FRUTTIDOR AMARENA and add it to MIRROR NEUTRO (previously

50g heated at 55°C).

qb Add red food coloring and mix using a hand blender until smooth (be careful not to incorporate air).

Put in the fridge for at least 2 hours.

Before using the glaze, heat it at 45°C and use it at 40°C

PINGUINO GLAZE

Ingredients

Sinfonia Vegan Dark DF

BURRO DI CACAO

Preparation

400 g Melt the chocolate at 45°C, add melted cocoa butter and mix well.

100g Use it at 35°C

Final composition

Fill 2/3 of the silicone mold with the mousse and place the black cherry insert in the centre.

Pour another layer of mousse and close it with a disk of chocolate biscuit.

Freeze completely, unmold and glaze with the balck cherry glaze (at 40°C).

Glaze half monoportion with the pinguino glaze (at 35°C).

Decor it with the cocoa vegan crumble and a flower chocolate.

Finish with a drop of black cherry glaze.