



# BLACK CHERRY AND VEGAN M\*LK

👤 Intermediate level

## COCOA VEGAN CRUMBLE

all-purpose flour  
cornstarch  
caster sugar  
VIGOR BAKING  
sunflower oil  
Plant based milk  
CACAO IN POLVERE

220 g  
50g  
110g  
6g  
70g  
70g  
30g

Mix all the ingredients in a planetary mixer with paddle until a homogeneous consistency is obtained. Cool in the refrigerator for an hour, then grate the shortcrust and bake in the oven at 180°C for 12 min.

## SOFT BLACK CHERRY INSERT

FRUTTIDOR AMARENA  
caster sugar

200g  
20 g

Mix fruttidor and sugar using a hand blender. 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 i the freezer until needed.

## VEGAN BISCUIT

almond flour	300g	Emulsify together chocolate and oil. Pour all the ingredients and the emulsion into a planetary mixer, mix with paddle for 3min at medium speed, until obtained a homogeneous mixture. Spread on a 60x40 cm tray with baking paper and bake for 10-12 minutes at 180°C.
Rice flour	200g	
Sinfonia Vegan Dark DF	300g	
caster sugar	150g	
<u>VIGOR BAKING</u>	20g	
sunflower seeds	120g	
water	50g	
salt	3g	
Plant based milk	450g	

## VEGAN M\*LK CHOCOLATE MOUSSE

100% vegetable cream	190g	Emulsify cream and chocolate to obtain a ganache. Gently combine the lightlywhipped cream with the ganache to obtain a soft mousse.
SINFONIA VEGAN M*LK DF	230g	
100% vegetable cream	200g	

## BLACK CHERRY GLAZE

<u>MIRROR NEUTRAL</u>	300g	Blend FRUTTIDOR AMARENA and add it to MIRROR NEUTRO (previously heated at 55°C). 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
<u>FRUTTIDOR AMARENA</u>	50g	
red food coloring	qb	

## PINGUINO GLAZE

Sinfonia Vegan Dark DF	400 g	Melt the chocolate at 45°C, add melted cocoa butter and mix well. Use it at 35°C
<u>BURRO DI CACAO</u>	100g	

## 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.



Extraordinary  
made simple.