

# **VEGANELENA**

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

## WHIPPED GANACHE

#### **INGREDIENTS**

100% vegetable cream SINFONIA VEGAN M\*LK DF 100% vegetable cream

#### **PREPARATION**

80g Emulsify the hot cream with the chocolate.

120g While emulsifying add the cold cream.

200g Refrigerate for 4 hours

## **VEGAN MILK MOUSSE**

#### **INGREDIENTS**

100% vegetable cream CIOCCOLATO VEGAN DF 100% vegetable cream

190g

190g PREPARATION

200g Emulsify cream and chocolate to obtain a ganache.

Gently combine the lightlywhipped cream with the ganache to obtain a soft mousse.

## **Final composition**

Fill halfway the tarts with the FRUTTIDOR, bake at 180°C for about 12 minutes.

Whip the ganache in the planetary mixer with a whisk at medium speed until a fluffy consistency is obtained.

Unmould the tartlets and decorate with the whipped ganache.