



VEGANELENA

🏠 Basic level

SIMPLE YET DELICIOUS VEGAN TART

VEGAN SHORTCRUST

flour	220g
cornstarch	50g
sugar	90g
<u>VIGOR BAKING</u>	6g
seed oil	70g
Plant based milk	70g

Mix all the ingredients in a planetary mixer with paddle until a homogeneous consistency is obtained. Cool in the refrigerator for an hour, roll to 3mm thickness and fill the small tart molds.

WHIPPED GANACHE

100% vegetable cream	80g
SINFONIA VEGAN M*LK DF	120g
100% vegetable cream	200g

Emulsify the hot cream with the chocolate. While emulsifying add the cold cream. Refrigerate for 4 hours

VEGAN MILK MOUSSE

100% vegetable cream	190g
CIOCCOLATO VEGAN DF	190g
100% vegetable cream	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.



Extraordinary
made simple.