



VEGANELENA

👩🍳 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

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

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

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.