

VEGANELENA

Basic level

SIMPLE YET DELICIUOS VEGAN TART

VEGAN SHORTCRUST

flour	220g
cornstarch	50g
sugar	90g
VIGOR BAKING	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.

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