



VEGAN OX EYE COCOA AND PISTACHIO

chef Intermediate level

Delicious vegan shortcrust cookies, filled with creamy pistachio spread and topped with crunchy pistachios. Perfect for packaging and enjoying anytime.

VEGAN SHORTCRUST

INGREDIENTS

TOP FROLLA

EYLEN CREMA/CAKE

CACAO IN POLVERE

water

salt

PREPARATION

500g

200g

25g

40g

2g

- Mix all the ingredients together, taking care not to overwork the dough.
- Let rest in the refrigerator for at least one hour.
- Roll out with a sheeter to a thickness of 3 mm and cut out discs of the desired size.
- Bake at 160°C for about 18-20 minutes and let cool completely.

VEGAN FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO VEGAN

PREPARATION

qb

- Sandwich two shortcrust discs with CHOCOCREAM PISTACCHIO VEGAN filling.

Final composition

Decorate with pistachios and package.