



VEGAN TART WITH RASPBERRY AND CHOCOLATE

👤 Intermediate level

Vegan tartlet with a soft cocoa and raspberry filling, featuring a crisp shell and indulgent heart.



RECIPE CREATED BY:

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Pastry Chef

VEGAN SHORTCRUST

TOP FROLLA

EYLEN CREMA/CAKE
water
salt

1000g
400g
65g
4g

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 line individual micro-perforated rings.

VEGAN CAKE

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water
sunflower oil
CACAO IN POLVERE
FRUTTIDOR LAMPONE

500g
280g
100g
40g
qb

Pipe a layer of FRUTTIDOR RASPBERRY at the bottom of the tart shells, then cover with the cocoa cake batter, prepared by mixing all ingredients together for 3 minutes at low speed.
Bake at 170°C for about 20 minutes and let cool completely.

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Extraordinary
made simple.

WHIPPED GANACHE

Plant based milk
SINFONIA CIOCCOLATO EXTRA
FONDENTE 68%
liquid cream

180g Warm the plant-based drink to 40°C and emulsify with the melted SINFONIA DARK 68%.
250g Gradually add the cold plant-based cream while continuing to emulsify.
400g Let crystallize for 12 hours, then whip in a stand mixer and use to finish the tartlet.

FINAL COMPOSITION

Decor with fresh raspberries.



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