



VEGAN TART WITH RASBERRY AND CHOCOLATE

👤 Intermediate level

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

VEGAN SHORTCRUST

INGREDIENTS

[TOP FROLLA](#)

[EYLEN CREMA/CAKE](#)

water

salt

PREPARATION

1000g Mix all the ingredients together, taking care not to overwork the dough.

400g Let rest in the refrigerator for at least one hour.

65g Roll out with a sheeter to a thickness of 3 mm and line individual micro-

4g perforated rings.

VEGAN CAKE

INGREDIENTS

[VEGAN CAKE](#)

water

sunflower oil

[CACAO IN POLVERE](#)

[FRUTTIDOR LAMPONE](#)

PREPARATION

500g Pipe a layer of FRUTTIDOR RASPBERRY at the bottom of the tart shells, then

280g cover with the cocoa cake batter, prepared by mixing all ingredients

100g together for 3 minutes at low speed.

40g Bake at 170°C for about 20 minutes and let cool completely.

WHIPPED GANACHE

INGREDIENTS

Plant based milk

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%

liquid cream

PREPARATION

180g Warm the plant-based drink to 40°C and emulsify with the melted

250g SINFONIA DARK 68%.

400g Gradually add the cold plant-based cream while continuing to emulsify.
Let crystallize for 12 hours, then whip in a stand mixer and use to finish the tartlet.

Final composition

Decor with fresh raspberries.