

VEGAN TART WITH RASBERRY AND CHOCOLATE

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.

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

<u>SINFONIA CIOCCOLATO EXTRA FONDENTE 68%</u>
liquid cream

180g 250g **Preparation**

Warm the plant-based drink to 40°C and emulsify with the melted SINFONIA DARK 68%.

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 rasberries.