



BLACK CHERRY AND HAZELNUT VEGAN TART

👤 Basic level



RECIPE CREATED BY:

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Pastry Chef

COCOA PASTRY

TOP FROLLA

EYLEN CREMA/CAKE - alternatives -
kastel creme

CACAO IN POLVERE

water
salt

1000g
400g
50g
80g
4g

Mix all the ingredients together without handling them too much. Place in fridge and let rest for at least one hour. Roll in a puff pastry machine at thickness of 3 mm. Line micro-perforated single-portion rings. Cook at 160°C for around 18/20 minutes and let cool.

"HAZELNUT AND CITRUS VEGAN CAKE" DOUGH

VEGAN CAKE

water
sunflower oil

FARINA DI NOCCIOLE

Pasta Frutta Oro orange - Cesarin -
cesarin

diced candied orange - 6x6- cesarin
grated lemon zest - lemon candid 6x6
Mandarin candid cubes 4x4 Cesarin

FRUTTIDOR AMARENA

1000g
520g
200g
200g
30g
130g
120g
100g
qb

Mix all the ingredients together in the food processor with paddle attachment, except the candied fruit, at low speed for 3 minutes. Add the candied fruit and mix it. Pour the dough into the moulds filling them to 2/3. Cook at 180°C for approx. 40 minutes
Dress the pastry base with 1 cm of hazelnut cake dough and continue cooking for another 10 minutes. Once cooled, dress the FRUTTIDOR up to the edge of the tartlet and smooth with a small spatula



Extraordinary
made simple.

CREAMY PRALINE

VEGAN CREAM

Plant based milk - rice drink- ALPRO

PRALINE NOISETTE

100% vegetable cream

RENO X CIOCCOLATO FONDENTE 54,5%

130g

370g

470g

450g

180g

Spread on the bottom of pastry a layer of FRUTTIDOR. Combine VEGAN CREAM with the rice drink and let it rest for 10 minutes. Add the PRALIN NOISETTE, the cream heated to 50°C and the melted chocolate and emulsify well. Pour into the tartlet to the edge and allow it to stabilise at 4°C

FINAL COMPOSITION

Put the praline cream in a pastry bag and dress on the tartlet in tufts. Decorate with black cherries and chocolate discs



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