BLACK CHERRY AND HAZELNUT VEGAN TART

Basic level



RECIPE CREATED BY:

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Pastry Chef

COCOA PASTRY

TOP FROLLA	1000g
EYLEN CREMA/CAKE - alternatives - kastel creme	400g
CACAO IN POLVERE	50g
water	80g
salt	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	1000g
water	520g
sunflower oil	200g
FARINA DI NOCCIOLE	200g
Pasta Frutta Oro orange - Cesarin - cesarin	30g
diced candied orange - 6x6- cesarin	130g
grated lemon zest - lemon candid 6x6	120g
Mandarin candid cubes 4x4 Cesarin	100g
FRUTTIDOR AMARENA	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

CREAMY PRALINE

VEGAN CREAM	130g
Plant based milk - rice drink- ALPRO	370g
PRALINE NOISETTE	470g
100% vegetable cream	450g
RENO X CIOCCOLATO FONDENTE 54,5%	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

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Extraordinary made simple.

FINAL COMPOSITION

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