



## VEGAN TART WITH RASBERRY AND CHOCOLATE

VEGAN TARTLET WITH A SOFT COCOA AND RASPBERRY FILLING, FEATURING A CRISP SHELL AND INDULGENT HEART.

DIFFICULTY LEVEL



### VEGAN SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 1000
EYLEN CREMA/CAKE	g 400
WATER	g 65
SALT	g 4

#### PREPARATION

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

#### INGREDIENTS

VEGAN CAKE	g 500
WATER	g 280
SUNFLOWER OIL	g 100
CACAO IN POLVERE	g 40
FRUTTIDOR LAMPONE	To Taste

#### PREPARATION

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.

### WHIPPED GANACHE

#### INGREDIENTS

PLANT BASED MILK	g 180
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 250
LIQUID CREAM	g 400

#### 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 raspberries.



**RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA**

PASTRY CHEF