



BLACK CHERRY AND HAZELNUT VEGAN TART

COCOA PASTRY

INGREDIENTS

TOP FROLLA	g 1000
EYLEN CREMA/CAKE - ALTERNATIVES - KASTEL CREME	g 400
CACAO IN POLVERE	g 50
WATER	g 80
SALT	g 4

PREPARATION

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

INGREDIENTS

VEGAN CAKE	g 1000
WATER	g 520
SUNFLOWER OIL	g 200
FARINA DI NOCCIOLE	g 200
PASTA FRUTTA ORO ORANGE - CESARIN - CESARIN	g 30
DICED CANDIED ORANGE - 6X6- CESARIN	g 130
GRATED LEMON ZEST - LEMON CANDID 6X6	g 120
MANDARIN CANDID CUBES 4X4 CESARIN	g 100
FRUTTIDOR AMARENA	To Taste

PREPARATION

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

INGREDIENTS

VEGAN CREAM	g 130
PLANT BASED MILK - RICE DRINK- ALPRO	g 370
PRALINE NOISETTE	g 470
100% VEGETABLE CREAM	g 450
RENO X CIOCCOLATO FONDENTE 54,5%	g 180

PREPARATION

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



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF