



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