



VEGAN NUT TART

SIMPLE YET DELICIOUS VEGAN TART

DIFFICULTY LEVEL



VEGAN SHORTCRUST

INGREDIENTS

FLOUR - ALL PURPOSE

CORNSTARCH

SUGAR

VIGOR BAKING

SEED OIL

PLANT BASED MILK - SOY

g 220

g 50

g 90

g 6

g 70

g 70

PREPARATION

Mix all the ingredients in a planetary mixer with paddle until a homogeneous consistency is obtained.

Cool in the refrigerator for an hour, roll to 3mm thickness and fill the small tart molds.

DRIED NUTS FILLING

INGREDIENTS

SUGAR

ZUCCHERO INVERTITO

WATER

ALMONDS

PISTACCHIO PELATO INTERO

NOCCIOLE INTERE TOSTATE

100% VEGETABLE CREAM - BOILING

g 250

g 40

g 55

g 100

g 100

g 175

g 125

PREPARATION

Make a caramel by cooking the sugars together with the water.

Deglaze with the cream and add the dried fruit.

Allow the mixture to cool on silicone sheets.

INGREDIENTS

CIOCCOLATO VEGAN DF - CRISTALIZED AT 28°C

JOYPASTE NOCCIOLINA

g 165

g 135

PREPARATION

Mix the ingredients, crystallize at 24°C and store in a piping bag.

FINAL COMPOSITION

Fill the tartlet with the dried fruit filling and cook at 180°C for about 15 minutes.

Leave to cool and unmold.

Decorate with tufts of peanut cremino.

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF