



## BLUEBERRY VEGAN CHOCOLATE TART

SIMPLE YET DELICIOUS VEGAN TART

DIFFICULTY LEVEL



### VEGAN SHORTCRUST

#### INGREDIENTS

|                        |       |
|------------------------|-------|
| FLOUR - ALL PURPOSE    | g 220 |
| CORNSTARCH             | g 50  |
| SUGAR                  | g 90  |
| VIGOR BAKING           | g 6   |
| SEED OIL               | g 70  |
| PLANT BASED MILK - SOY | 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.

### CHOCOLATE CUSTARD

#### INGREDIENTS

|                        |       |
|------------------------|-------|
| PLANT BASED MILK       | g 400 |
| 100% VEGETABLE CREAM   | g 100 |
| SUGAR                  | g 60  |
| SOVRANA                | g 30  |
| SINFONIA VEGAN DARK DF | g 200 |

#### PREPARATION

Bring the liquids to the boil, add the SOVRANA mixed with the sugar and cook until the cream thickens.  
Add the chocolate and emulsify.  
Cool quickly and store in the refrigerator.

### BLUEBERRY FILLING

#### INGREDIENTS

|                    |          |
|--------------------|----------|
| FRUTTIDOR MIRTILLO | To Taste |
|--------------------|----------|

## VEGAN MILK MOUSSE

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### INGREDIENTS

100% VEGETABLE CREAM  
CIOCCOLATO VEGAN DF - MELTED AT 45°C  
100% VEGETABLE CREAM - LIGHTLY WHIPPED

g 190  
g 190  
g 200

### PREPARATION

Emulsify cream and chocolate to obtain a ganache.  
Gently combine the lightlywhipped cream with the ganache to obtain a soft mousse.

## GLAZING

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### INGREDIENTS

MIRROR AMARENA - HEATED AT 45°C

To Taste

### FINAL COMPOSITION

Half fill the bottom of the tartlet with the FRUTTIDOR, then cover with the chocolate custard.  
Decorate the tartlets with strips of shortcrust pastry and bake at 180°C for about 12 minutes.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF