



CHERRY LOVER

DELICIOUS MOUSSE CAKE WITH VEGAN MILK CHOCOLATE AND SOUR CHERRY

DIFFICULTY LEVEL



VEGAN CRUMBLE

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, then grate the shortcrust and bake in the oven at 180°C for 12 min.

CHEESECAKE COOKIE

INGREDIENTS

EYLEN CREMA/CAKE	g 260
CINNAMON	To Taste

PREPARATION

Mix the previously cooked crumble with the margarine and cinnamon, spread on baking paper and cool in the fridge.

With the help of a cookie cutter cut out two discs.

SOUR CHERRY FILLING

INGREDIENTS

FRUTTIDOR AMARENA	To Taste
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PREPARATION

Blend until obtained a fine texture.

VEGAN MILK MOUSSE

INGREDIENTS

100% VEGETABLE CREAM	g 190
CIOCCOLATO VEGAN DF - MELTED AT 45°C	g 230
100% VEGETABLE CREAM - LIGHTLY WHIPPED	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

INGREDIENTS

MIRROR AMARENA - HEATED AT 45°C	To Taste
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FINAL COMPOSITION

Make the cake insert by alternating the cheesecake biscuit, fruttidor, cheesecake biscuit and fruttidor.

Blast freeze until completely hardened.

Half fill a silicone mold with the mousse and place the insert in the centre.

Freeze completely, unmold and glaze with the MIRROR.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF