



## 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