



VEGAN NUT 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.

DRIED NUTS FILLING

INGREDIENTS

SUGAR	g 250
ZUCCHERO INVERTITO	g 40
WATER	g 55
ALMONDS	g 100
PISTACCHIO PELATO INTERO	g 100
NOCCIOLE INTERE TOSTATE	g 175
100% VEGETABLE CREAM - BOILING	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