



## VEGANELENA

### 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.

#### WHIPPED GANACHE

##### INGREDIENTS

100% VEGETABLE CREAM - BOILING	g 80
SINFONIA VEGAN M'LK DF	g 120
100% VEGETABLE CREAM - COLD	g 200

##### PREPARATION

Emulsify the hot cream with the chocolate.  
While emulsifying add the cold cream.  
Refrigerate for 4 hours

#### PEAR FILLING

##### INGREDIENTS

FRUTTIDOR PERA	To Taste
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## VEGAN MILK MOUSSE

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### INGREDIENTS

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

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### INGREDIENTS

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

Fill halfway the tarts with the FRUTTIDOR, bake at 180°C for about 12 minutes.

Whip the ganache in the planetary mixer with a whisk at medium speed until a fluffy consistency is obtained.

Unmould the tartlets and decorate with the whipped ganache.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF