



## 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 |
|----------------|----------|

## 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 |
|---------------------------------|----------|

### 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