



CHERRY LOVER

DELICIOUS MOUSSE CAKE WITH VEGAN MILK CHOCOLATE AND SOUR CHERRY

DIFFICULTY LEVEL



VEGAN CRUMBLE

INGREDIENTS

FLOUR - ALL POURPOSE

CORNSTARCH

SUGAR

VIGOR BAKING

SEED OIL

PLANT BASED MILK - SOY

g 220

g 50

g 90

g 6

g 70

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

CINNAMON

g 260

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

PREPARATION

Blend until obtained a fine texture.

VEGAN MILK MOUSSE

INGREDIENTS

100% VEGETABLE CREAM

CIOCCOLATO VEGAN DF - MELTED AT 45°C

100% VEGETABLE CREAM - LIGHTLY WHIPPED

g 190

g 230

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

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