



VEGANELENA

SIMPLE YET DELICIOUS VEGAN TART

DIFFICULTY LEVEL



VEGAN SHORTCRUST

INGREDIENTS

FLOUR - ALL PURPOSE

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, roll to 3mm thickness and fill the small tart molds.

WHIPPED GANACHE

INGREDIENTS

100% VEGETABLE CREAM - BOILING

SINFONIA VEGAN MILK DF

100% VEGETABLE CREAM - COLD

g 80

g 120

g 200

PREPARATION

Emulsify the hot cream with the chocolate.

While emulsifying add the cold cream.

Refrigerate for 4 hours

PEAR FILLING

INGREDIENTS

FRUTTIDOR PEAR

To Taste

VEGAN MILK MOUSSE

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

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