



## BLACK CHERRY AND VEGAN M\*LK

### COCOA VEGAN CRUMBLE

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#### INGREDIENTS

ALL-PURPOSE FLOUR	g 220
CORNSTARCH	g 50
CASTER SUGAR	g 110
VIGOR BAKING	g 6
SUNFLOWER OIL	g 70
PLANT BASED MILK	g 70
CACAO IN POLVERE	g 30

#### 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.

### SOFT BLACK CHERRY INSERT

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#### INGREDIENTS

FRUTTIDOR AMARENA	g 200
CASTER SUGAR	g 20

#### PREPARATION

Mix fruttidor and sugar using a hand blender.

Blend until obtained a fine texture.

Pour it into a silicon mold cod. and blast in negative until completely hardened.

Once frozen remove them from the mold and keep i the freezer until needed.

## VEGAN BISCUIT

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### INGREDIENTS

ALMOND FLOUR	g 300
RICE FLOUR	g 200
SINFONIA VEGAN DARK DF	g 300
CASTER SUGAR	g 150
VIGOR BAKING	g 20
SUNFLOWER SEEDS	g 120
WATER	g 50
SALT	g 3
PLANT BASED MILK	g 450

### PREPARATION

Emulsify together chocolate and oil.

Pour all the ingredients and the emulsion into a planetary mixer, mix with paddle for 3min at medium speed, until obtained a homogeneous mixture.

Spread on a 60x40 cm tray with baking paper and bake for 10-12 minutes at 180°C.

## VEGAN M\*LK CHOCOLATE MOUSSE

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### INGREDIENTS

100% VEGETABLE CREAM	g 190
SINFONIA VEGAN M*LK DF	g 230
100% VEGETABLE CREAM	g 200

### PREPARATION

Emulsify cream and chocolate to obtain a ganache.

Gently combine the lightlywhipped cream with the ganache to obtain a soft mousse.

## BLACK CHERRY GLAZE

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### INGREDIENTS

MIRROR NEUTRAL	g 300
FRUTTIDOR AMARENA	g 50
RED FOOD COLORING	To Taste

### PREPARATION

Blend FRUTTIDOR AMARENA and add it to MIRROR NEUTRO (previously heated at 55°C).

Add red food coloring and mix using a hand blender until smooth (be careful not to incorporate air).

Put in the fridge for at least 2 hours.

Before using the glaze, heat it at 45°C and use it at 40°C

## PINGUINO GLAZE

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### INGREDIENTS

SINFONIA VEGAN DARK DF

g 400

BURRO DI CACAO

g 100

### PREPARATION

Melt the chocolate at 45°C, add melted cocoa butter and mix well.

Use it at 35°C

### FINAL COMPOSITION

Fill 2/3 of the silicone mold with the mousse and place the black cherry insert in the centre.

Pour another layer of mousse and close it with a disk of chocolate biscuit.

Freeze completely, unmold and glaze with the black cherry glaze (at 40°C).

Glaze half monoportion with the pinguino glaze (at 35°C).

Decor it with the cocoa vegan crumble and a flower chocolate.

Finish with a drop of black cherry glaze.