



BLUEBERRY VEGAN CHOCOLATE TART

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.

CHOCOLATE CUSTARD

INGREDIENTS

PLANT BASED MILK	g 400
100% VEGETABLE CREAM	g 100
SUGAR	g 60
SOVRANA	g 30
SINFONIA VEGAN DARK DF	g 200

PREPARATION

Bring the liquids to the boil, add the SOVRANA mixed with the sugar and cook until the cream thickens.
Add the chocolate and emulsify.
Cool quickly and store in the refrigerator.

BLUEBERRY FILLING

INGREDIENTS

FRUTTIDOR MIRTILLO	To Taste
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VEGAN MILK MOUSSE

INGREDIENTS

100% VEGETABLE CREAM
CIOCCOLATO VEGAN DF - MELTED AT 45°C
100% VEGETABLE CREAM - LIGHTLY WHIPPED

g 190
g 190
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

Half fill the bottom of the tartlet with the FRUTTIDOR, then cover with the chocolate custard.
Decorate the tartlets with strips of shortcrust pastry and bake at 180°C for about 12 minutes.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF