



## CHERRY LOVER

### DELICIOUS MOUSSE CAKE WITH VEGAN MILK CHOCOLATE AND SOUR CHERRY

DIFFICULTY LEVEL



#### VEGAN CRUMBLE

##### 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, then grate the shortcrust and bake in the oven at 180°C for 12 min.

#### CHEESECAKE COOKIE

##### INGREDIENTS

EYLEN CREMA/CAKE	g 260
CINNAMON	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
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##### PREPARATION

Blend until obtained a fine texture.

## VEGAN MILK MOUSSE

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### INGREDIENTS

100% VEGETABLE CREAM	g 190
CIOCCOLATO VEGAN DF - MELTED AT 45°C	g 230
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
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### 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