



## VEGAN NUT 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.

#### DRIED NUTS FILLING

##### INGREDIENTS

SUGAR	g 250
ZUCCHERO INVERTITO	g 40
WATER	g 55
ALMONDS	g 100
PISTACCHIO PELATO INTERO	g 100
NOCCIOLE INTERE TOSTATE	g 175
100% VEGETABLE CREAM - BOILING	g 125

##### PREPARATION

Make a caramel by cooking the sugars together with the water.

Deglaze with the cream and add the dried fruit.

Allow the mixture to cool on silicone sheets.

**INGREDIENTS**

CIOCCOLATO VEGAN DF - CRISTALIZED AT 28°C

JOYPASTE NOCCIOLINA

g 165

g 135

**PREPARATION**

Mix the ingredients, crystallize at 24°C and store in a piping bag.

**FINAL COMPOSITION**

Fill the tartlet with the dried fruit filling and cook at 180°C for about 15 minutes.

Leave to cool and unmold.

Decorate with tufts of peanut cremino.

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF