

PREVIEW
10 RECIPES

100 VEGAN PASTRY RECIPES

FROM
VEGAN PASTRY CLUB



ALESSIA LUISA

100 Vegan Pastry Recipes

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ALESSIA



Alessia Luisa is an Italian pastry chef born in 1995, with over ten years of experience in the world of pastry making.

Her passion was born at a young age, starting from cake design, and turned into a real profession thanks to her training at **ALMA – The International School of Italian Cuisine**, where she acquired a solid foundation and a love for the art of confectionery.

After her studies, she deepened her skills by working between **England and Australia**, broadening her vision and bringing her training to an international level.

At the same time, she continued to specialize through courses with some of the greatest masters in the sector.

Driven by **personal and ethical motivations**, she chose to **dedicate herself to vegan pastry making**, discovering a universe of alternative ingredients and techniques that deeply fascinated her.

Since then, she has never stopped studying, experimenting and innovating, seeking creative solutions to replace eggs, cream, butter and other animal derivatives, always maintaining a high level of taste and aesthetics.

Today Alessia is the **founder of the Vegan Pastry Academy** and the **Vegan Pastry Club** community, through which she trains and inspires students from all over the world with her online courses.

Thanks also to her mastery of the English language, her content has reached an international audience.

Her mission is to **make plant-based pastry accessible to everyone**, teaching how to use new ingredients and methods to create delicious and sustainable desserts, demonstrating that there are no limits in vegan pastry, only new possibilities to explore.

This eBook is certified VeganOK, as I am an official teacher of the VeganOK Academy





SIMPLE CHOCOLATE AND STRAWBERRY CAKE

COCOA SPONGE

- 170 g non-dairy milk
- 85 g seed oil
- 120 g caster sugar
- 21 g whole cane sugar
- 1 g salt
- 35 g cocoa powder
- 35 g potato starch
- 56 g rice flour
- 35 g cornstarch
- 5.5 g baking powder

COCOA CHANTILLY

- 200 g vegetable whipping cream
- 20 g cocoa powder

FOR THE FILLING

- 280 g fresh strawberries
- 70 g dark chocolate

TIME: 30 minutes (plus approximately 2 hours of baking and resting time)

QUANTITY: Serves 16 (20x20cm square pan)

STORAGE:
Refrigerate for 2-3 days.

1. Sponge

Prepare the cocoa sponge.

Line a 20x20cm mold with parchment paper.

Preheat the oven to 170°C (340°F), on conventional mode.

In a bowl, whisk together the milk and oil.

Then add the sugar and salt.

Sift all the powders together and add them to the batter: cocoa, potato starch, rice flour, cornstarch, and baking powder.

Mix well with a whisk until smooth and free of lumps.

Pour into the mold and bake at 170°C (340°F) for about 25 minutes.

Remove from the oven and let cool at room temperature for 15 minutes. Then, using the parchment paper, remove the sponge from the mold, place it on a tray, and refrigerate for 1 hour.

2. Chantilly

In a bowl, weigh the chilled cream and add the sifted cocoa. Whip with an electric whisk for several minutes until the Chantilly cream is frothy, airy, and stable.

You can also make it in a stand mixer.

If the sponge isn't yet cold, store the Chantilly cream in the refrigerator.

3. Decoration

Remove the sponge from the refrigerator. Place a plate on top of the sponge, holding the tray underneath and the plate, turn the sponge upside down, then remove the parchment paper.

Pour the Chantilly cream and spread it evenly with a spatula or spoon to cover the entire base and create a wavy effect.

Wash the strawberries and remove the stems. Cut them into wedges and arrange them on top of the Chantilly cream.

Melt the dark chocolate in the microwave or in a double boiler. Pour it into a piping bag.

Cut off the tip of the piping bag, make a small slit, and decorate the cake with continuous lines.

The cake is ready.





CHOCOLATE CATALAN CREAM DESSERT

CREAM

- 265 g plant-based milk
- 165 g vegetable whipping cream
- 82 g cane sugar
- 44 g cornstarch
- 100 g 50% dark chocolate

CRUMBLE

- 120 g dry biscuits
- 38 g oat flakes
- 90 g solid margarine

TO DECORATE

- Raspberries and/or redcurrants
- Peaches in syrup, approximately one 240g jar
- caster sugar

TIME: 15 min (plus resting time of at least 3 hours and plating)

QUANTITY: 6 desserts

STORAGE:

The dessert should be served immediately once plated, but the cream in the piping bag can be kept in the refrigerator for up to 4 days, while the crumble can be kept in the refrigerator for up to 2 weeks.

TIPS:

To make it gluten-free, simply use gluten-free biscuits or make a gluten-free shortcrust pastry and blend it once baked.



PUFF PASTRY CANNONCINI WITH PISTACHIO

DOSES

- 1 rectangular sheet of puff pastry (20x38cm)
- 400g vegetable whipping cream
- 60g pistachio paste
- 100g pistachio spreadable cream
- 100g chopped pistachios
- Icing sugar to taste, for dusting

TIME: 25 min (plus baking time about 20 min)

QUANTITY: 10 pieces

STORAGE:

Store in the refrigerator for up to 3 days.

1. Cannoncini

Preheat the oven to 200° fan-assisted.

Coat the steel rolls with vegetable butter spray or use soft margarine and a brush.

Take a 20x38cm rectangle of puff pastry.

Cut the short 20cm side into 2cm strips to obtain 10 equal strips.

Now begin rolling one strip onto each roll.

Press the pastry well and seal the ends with light pressure.

Place them on the baking tray with baking paper or silicone mat, spaced apart.

Bake at 200° fan-assisted for 18-20 minutes.

Once baked, remove the tray from the oven and let them cool, then remove the rolls.

2.Chantilly

To make the pistachio Chantilly, weigh the chilled cream from the refrigerator into a bowl and add the pistachio paste.

Whip for several minutes with an electric whisk or in a stand mixer at medium-high speed until the cream is well whipped, airy, and firm.

Transfer to a pastry bag. A closed star tip (No. 11) is used, but this is optional as the decoration won't be visible.

3. Filling

Fill the cannoncini one at a time, using a pastry bag to pipe Chantilly cream onto both sides. Add a little pistachio spread.

Finally, cover the ends with chopped pistachios. Transfer them to a serving platter and decorate with a little icing sugar.

The cannoncini are ready to serve.





ORANGE CAKE WITH CHOCOLATE GLAZE

MIXTURE

- 200 g seed oil
- 250 g orange juice
- Zest of 1 orange
- 165 g cane sugar
- 3 g salt
- 255 g 00 flour (all purpose)
- 75 g potato starch
- 15 g baking powder

GLAZE

- 100 g 50% dark chocolate
- 130 g orange juice

TIME: 25 minutes (plus baking time about 1 hour)

QUANTITY:

16 people (Bundt Cake or large baba mold)

STORAGE:

Store in the refrigerator for up to 3 days.

1. Mixture

Preheat the oven to 160°C static mode. Prepare the cake pan by greasing it with vegetable butter spray or margarine, then dusting it with flour. Line the base of the pan with a sheet of parchment paper the same size as the base.

First, prepare the orange juice for the batter and the glaze.

Then prepare the batter. In a bowl, whisk together the orange juice and vegetable oil. Add the sugar, salt, and the zest of 1 orange.

Sifted the dry ingredients, then the flour, starch, and baking powder.

Mix with a whisk until the mixture is smooth and homogeneous.

2. Baking

Pour into the pan and bake at 160°C for 30 minutes, then at 150°C for another 20-30 minutes. Check for doneness with a toothpick; if it comes out clean, the cake is done.

Remove the cake from the pan and place it on a plate or tray.

Refrigerate for at least 3 hours before decorating.

3. Glaze

Bring the juice to a boil and pour it over the chocolate. Blend with an immersion blender until the mixture becomes an emulsion, glossy and smooth.

Cover with plastic wrap and refrigerate for about 2 hours. Before it completely solidifies, while it's still creamy and runny, scoop it out and pour it over the orange cake.

Place the glaze gently around the edges, then gently tilt the plate to allow it to drip and smooth the surface.

Decorate with orange zest.

Refrigerate for 1 hour and then serve.





BRIOCHE STAR WITH CHOCOLATE

DOUGH

- 7 g dry brewer's yeast or 21 g fresh
- 195 g plant-based milk
- 90 g granulated sugar
- 5 g salt
- 375 g 00 flour (all-purpose)
- 75 g solid margarine
- 1 vanilla pod

FILLING

- 200 g 54% dark chocolate
- 60 g plant-based milk

EXTRA

- icing sugar

TIME: 1 h (plus leavening and baking time approximately 5 h)

QUANTITY: 8 pieces

STORAGE:

Store under a glass bell jar or in portions in bags or containers for 3 days at room temperature.

You can freeze the portions in the freezer and then thaw them in the refrigerator overnight or in the microwave for a few seconds.

1. Dough and leavening

Cut the vanilla bean lengthwise, split it open, and using a small knife, scrape out the seeds. Pour them into the milk. Pour the warm milk, vanilla, and yeast into the bowl of a stand mixer, stirring to dissolve. Then add the sugar, salt, and flour.

Using the dough hook, mix for 5 minutes at medium speed. When the dough begins to form, gradually add the diced room-temperature margarine. Add the next piece once the previous one has fully incorporated into the dough, continuing to mix at medium speed.

This will take about 15-20 minutes. The dough should be elastic. Add the salt and knead for 1 minute. Form a ball, place it on a work surface, cover the dough with plastic wrap or a cloth, and let it rise until doubled in size, about 3 hours at room temperature.

2. Filling

Melt the chocolate in the microwave or in a double boiler, gradually add the cold milk, and stir with a spatula. Stir until you obtain a glossy, smooth, lump-free ganache.

Store at room temperature.

3. Fill the brioche

Take the dough and divide it into 4 equal parts. Roll out each dough ball on a floured surface with a rolling pin until 2-3mm thick, cutting out 4 discs approximately 25cm in diameter. Take a baking sheet lined with parchment paper and place the first disc of dough in the center, pour in 1/3 of the filling, and spread evenly over the entire surface.

Lay down the second disc of dough, pour in half of the remaining filling, and spread evenly over the entire surface. Place the third disc of dough, pour in the remaining filling, and spread it out.

Lay down the fourth and final disc of brioche dough.

4. Shape and bake

Place a bowl or cookie cutter in the center and begin cutting the dough. Using a sharp knife, make four opposite X-shaped cuts. Then make four more cuts to divide the dough into 8 wedges, and finally, make another eight cuts to divide the dough into 16 wedges. Take two adjacent wedges and twist them outward, then join them together. Repeat with the remaining wedges to form a star shape. Cover with plastic wrap. Carefully place the plastic wrap over the brioche; it must not be stretched, otherwise it will prevent it from rising. Let it rise at room temperature for about 2 hours.

Brush with a little plant-based milk, then bake at 180°C for 17 minutes.

Let it cool to room temperature. Garnish with icing sugar.





TIRAMISU TRIFLE BLUEBERRY AND LEMON

BLUEBERRY COMPOTE

- 380 g frozen blueberries
- Zest and juice of 1 large lemon

BISCUIT LAYERS

- 60 g plant-based milk
- 200 g thin biscuits

LEMON TIRAMISU CREAM

- 250 g vegetable mascarpone
- 50 g plant-based milk
- 500 g vegetable whipping cream
- 1 lemon zest

DECORATION

- blueberries
- lemon zest

TIME: 20 minutes (plus resting time)

QUANTITY: 10-12 people (baking dish with a diameter of 18 cm and a height of 8 cm)

STORAGE:

Store in the refrigerator for up to 3 days.

TIPS:

For the blueberry compote, using fresh blueberries is fine, but I recommend freezing them and then cooking them. This way, as they thaw, they'll release their water, making it easier to make the sugar-free compote without burning them.

The weight of the dry biscuits needed depends on the thickness. The biscuits I used are very thin, and with 200 g, I made four layers. If you use thicker, heavier biscuits, you'll need a larger quantity to make four layers. The important thing is to be able to make all four layers; the weight doesn't matter.

1. Compote

Weigh the frozen blueberries in a small saucepan, add the lemon zest and juice.

Cook over medium-low heat; they will begin to thaw and release water, then become soft and the water will slowly evaporate, thickening the juice.

Cook for about 10-15 minutes. Don't let all the liquid evaporate, because the compote will thicken as it cools.

Remove from the saucepan, transfer to a bowl, and refrigerate for 2 hours.

2. Cream

Once the compote has cooled, prepare the mascarpone cream.

In a bowl, weigh the vegetable mascarpone, milk, lemon zest, and cream.

With an electric whisk, or in a stand mixer with the whisk attachment, beat at medium-high speed until the cream is stiff and the entire mixture is light and stable.

3. Assemble

Now start assembling the dessert.

Take the baking dish, dip the biscuits one by one in the milk and make a layer on the bottom.

Cover with about 170 g of mascarpone cream, smoothing with a spoon.

Pour about 60 g of blueberry compote and spread roughly with a spoon.

Then make another layer of biscuits soaked in milk.

Cover with another 170 g of mascarpone cream, smoothing, and add the 60 g of compote.

This is the second layer. Now make the third layer: biscuits, cream, and compote.

Finish with a fourth layer of biscuits, cream, and blueberry compote.

Finally, decorate with blueberries and lemon zest.

Let it rest in the refrigerator for at least 1 hour and then it's ready to serve.

How? Using a large spoon, divide the biscuits into portions. Obviously, they won't be perfect slices, but it will be like making scoops of ice cream.





MINI CHEESECAKE BASKETS - 4 FLAVORS

CRUMBLE

- 170 g dry biscuits (such as Oro Saiwa, Lotus, or similar)
- 90 g margarine

FILLING

- 100 g vegetable spreadable cheese
- 220 g vegetable whipping cream
- Juice of 1/2 lemon
- 25 g vegetable milk

TO DECORATE

- 50 g dark chocolate
- Cocoa nibs
- 50 g pistachio cream
- Pistachio nibs
- 2 strawberries
- 3 blueberries
- 1 kiwi

TIME: 30 min

QUANTITY: 12 pieces

STORAGE:

Store in the refrigerator for 2-3 days.

1. Crumble

Melt the margarine in the microwave or in a small saucepan and transfer it to a bowl. Finely crush the biscuits. You can use a food processor, place the biscuits in a bag, close it, and pound with a rolling pin to break them up, or crush them in a bowl. Pour the crushed biscuits into the bowl with the margarine and mix well with a spatula. Take a 12-cup muffin pan and place a paper muffin cup in each cavity. Add about 20g of crumble (biscuits + margarine) to each cup. Using a small bowl (or a teaspoon), press the crumble down firmly so that it reaches the edges a little. This will allow you to quickly and easily form crumble baskets. Freeze for at least 20 minutes. Once frozen, remove the baskets, carefully remove the paper cups, arrange the crumble baskets on a plate and store in the refrigerator.

2. Filling

In a bowl, weigh the cream cheese and milk, add the whipping cream, and the lemon juice. Whip with an electric mixer or a stand mixer with the whisk attachment at medium speed for a couple of minutes. The cream should be well whipped and stable. Then transfer it to a pastry bag.

3. Decorate

Prepare everything you need for the 4 decorations. Wash the fruit. Halve the strawberries and blueberries. Peel the kiwi, cut it into slices, then halve it, and then cut it into 4 triangles. Melt the dark chocolate in a bain-marie or in the microwave and transfer it to a pastry bag. Transfer the pistachio cream to a pastry bag as well. Also prepare the cocoa and pistachio nibs. Place the crumble baskets on the plate. Fill each basket with a dollop of cream, about 25-30 g. Then begin decorating, cut the tip of the piping bag with the chocolate and decorate 3 baskets. Before the chocolate hardens, add a few cocoa nibs. Decorate 3 baskets each with 4 kiwi segments. Decorate another 3 baskets with a spiral of pistachio cream and pistachio nibs. Finally, decorate the last 3 baskets each with 1 strawberry halve and 2 blueberry halves. The baskets are now ready to be enjoyed.



1. Meringue

Prepare two sheets of parchment paper for two baking trays. On one sheet, draw three circles with the following diameters: 8cm, 12cm, and 15cm. On the second sheet of parchment paper, draw a 20cm diameter circle. Turn the sheets upside down and place them on the baking trays, so the ink doesn't come into contact with the meringue. Mix the sugar and xanthan gum. In the bowl of a stand mixer, using the whisk attachment, whip the aquafaba at medium-high speed. When it begins to whip, gradually add the sugar and xanthan gum mixture. Once the meringue is well whipped, transfer to a piping bag. Now fill the previously drawn circles, starting from the center, creating a spiral and then creating peaks all around it. Dust with a little icing sugar and dry in the oven at 90°C for about 3 hours. Open the oven occasionally to let some of the moisture escape. They're ready when they easily separate from the parchment paper without breaking.

2. Fillings

In a small saucepan, combine the raspberries and sugar and cook for about 15 minutes over medium heat until the mixture reaches a jam-like consistency. Transfer to a container and refrigerate. In a bowl, combine the cold cream, icing sugar, and vanilla seeds. Whip with an electric mixer at medium-high speed for a few minutes. Then, transfer the Chantilly cream to a piping bag fitted with a #12 closed star tip. Store in the refrigerator.

3. Waterproofing

Melt the cocoa butter and dark chocolate in the microwave in two separate bowls. Using the cocoa butter and a brush, brush the edges of the meringues, then brush the chocolate over the center. Once the chocolate and cocoa butter have solidified (you can refrigerate them to speed up the process), turn the meringues upside down and repeat the process on the other side. This will seal the meringues, making them crispier and less susceptible to moisture loss from the fillings and the refrigerator.

4. Assembly

Place a teaspoon of melted chocolate on a plate and place the largest meringue disc; the chocolate acts as a glue. Fill with Chantilly cream, creating a spiral in the center and then creating spikes around the edge. Add the raspberry compote and spread it evenly with a spatula. Place the second disc on top, decorate with Chantilly cream, and add fresh raspberries and currants. Place the third disc and decorate again with Chantilly cream, raspberries, and currants. Finish with the last disc and the final decorations, and finally sprinkle the chopped pistachios over the entire tree.





CHOCOLATE MOUSSE AND AQUAFABA

DOSES

- 200 g aquafaba
- 100 g caster sugar
- 1.8 g xanthan gum
- 200 g dark chocolate
- 30 g seed oil

TIME: 20 min (plus resting time of about 3 hours)

QUANTITY: 6 portions

STORAGE:

Store in the refrigerator for 2-3 days.

TIPS:

The chocolate used is 54% Callebaut. The air inside a mousse is very important; it's what makes it light and creamy. It's therefore crucial to combine the meringue and chocolate gently so as not to deflate the meringue and obtain a perfect mousse. The xanthan gum, by binding the water, allows us to obtain a stable and full-bodied meringue.

1. Method

Take a pastry bag, open it, and insert it into a jug so you can easily pour the mousse. Set aside.
Prepare 6 bowls or glasses.

Weigh the chocolate and oil in a bowl and melt them in the microwave (or in a bain-marie). While the meringue is whipping, bring the chocolate to 32°C, stirring occasionally.

Weigh the aquafaba into the bowl of a stand mixer. Weigh the caster sugar in a bowl, and the xanthan gum in a small bowl. Mix the sugar and xanthan gum together.

(Note: You can also whip with an electric whisk.)

Using a whisk, begin whipping the aquafaba at medium-high speed. When it begins to incorporate a little air, after a few minutes, gradually add the sugar and xanthan gum and continue whipping.

Whip until all the sugar has been added and you obtain a firm, airy meringue, at least 10 minutes.

When the meringue is ready and the chocolate is 32°C, pour a first portion of the melted chocolate and oil over the meringue.

Mix gently with a spatula, moving from bottom to top and swirling the bowl.

Mix for a few seconds, then add the remaining chocolate.

Continue mixing until you obtain a smooth mousse. Do not overmix, and mix gently to avoid deflating the meringue.

Pour the mousse into a piping bag, seal tightly, and cut off the tip.

Fill 6 bowls equally, about 75 g each.

Refrigerate for at least 3 hours before serving.





GRANDMA'S CAKE

ORANGE OIL SHORTCRUST

- 300 g icing sugar
- 5 g salt
- 716 g 00 flour (all-purpose)
- 8 g baking powder
- 180 g seed oil
- 200 g plant-based milk
- Zest of 2 oranges

VANILLA CUSTARD

- 500 g plant-based milk
- 70 g seed oil
- 1 vanilla bean
- 75 g cane sugar
- 40 g potato starch
- 10 g rice starch
- 6 g lecithin
- 30 g pine nuts for decoration

TIME: 45 min (plus resting and baking time approximately 4 hours)

QUANTITY: 12 people (28 cm diameter mold)

STORAGE:

Store in the refrigerator for 3-4 days. The pastry can be frozen wrapped in plastic wrap for up to a month, thawed overnight in the refrigerator, and then rolled out. The cream cannot be frozen.

TIPS:

We recommend using a micro-perforated mold for more even baking and a removable bottom for easier removal of the baked tart.

Lecithin helps create an emulsion and thus bind the milk and oil.

I recommend using the same starches for a perfect result.

1. Shortcrust

This recipe can be made in a stand mixer with the paddle attachment or by hand in a bowl with a spatula. In a large bowl, weigh out all the dry ingredients: flour, baking, sugar, salt, and orange zest. Separately, weigh out the oil and milk. Whisk the dry ingredients together; if there are any lumps, sift them. Pour the milk and oil into the main bowl and mix initially with a spatula. Then transfer to a work surface and knead by hand until you form a smooth dough.

Wrap in plastic wrap, flattening the pastry so it's easier to roll out later.

Wrap tightly and refrigerate for at least 3 hours before using.

2. Custard

Weigh the milk and oil in a saucepan. Cut the vanilla bean in half lengthwise and use the tip of a small knife to scrape out the seeds by running the blade over the pod. Add the seeds to the saucepan. In a bowl, weigh all the other ingredients: sugar, potato starch, cornstarch, and lecithin. Mix with a whisk, then pour into the saucepan and blend with an immersion blender to eliminate any lumps. Transfer the saucepan to an induction hob on low power, or to the stovetop over low heat. Cook the cream, stirring constantly with a whisk, until it thickens, about 83°C. Transfer to a bowl, cover with plastic wrap to prevent a skin from forming, and refrigerate for 3 hours.



3. Filling and baking

Preheat the oven to 170°C (fan assisted).

Depending on your type of pan (you know what you're using), decide whether you need to grease and flour the pan to unmold the baked pastry properly, or whether (as in my case) it's not necessary.

After the pastry has rested, remove it from the refrigerator and divide it in half. Sprinkle a little flour on your work surface and roll out the first piece of pastry to a thickness of about 2-3 mm; it should be larger than the pan.

As you roll out the pastry, occasionally add a little flour to the top and bottom to prevent it from sticking. Then lift the pastry with both hands, or wrap it around a rolling pin, and transfer it to the tart pan. Line the entire pan well, pressing the pastry firmly into the corners and edges. Use a small knife to trim off any excess pastry.

Store in the refrigerator.

Now roll out the second portion of the pastry dough in the same way. Place the mold on top of the rolled out pastry and cut out a disc slightly larger than the mold. Place a sheet of parchment paper underneath this pastry disc and place in the freezer for 15 minutes.

After 10 minutes, remove the cream from the refrigerator and mix it lightly with a spatula. Remove the lined pastry mold and fill it with the cream.

Level it out with a small spatula.

Then take the pastry from the freezer and place it on top of the cream, pressing lightly to ensure there are no large air bubbles. Press firmly along the edges to eliminate any excess pastry and ensure it adheres well to the pastry at the edge. The pastry must be well joined at the edges to the top pastry, otherwise the cream will leak out during baking.

Brush with a little plant-based milk or a drizzle of cream diluted with a little water, and prick lightly with a knife here and there to allow steam to escape during baking. Garnish the surface with pine nuts (or other nuts).

Bake at 170°C (fan assisted) for about 45 minutes. When golden brown, remove from the pan.

Let it cool at room temperature for at least 1 hour, then remove the tart, place it on a tray, and dust with a little icing sugar.





CHOCOLATE CAKE

COCOA SPONGE

- 240 g plant-based milk
- 5 g apple cider vinegar
- 100 g seed oil
- 2 g salt
- 170 g caster sugar
- 26 g whole cane sugar
- 166 g 00 flour (all-purpose)
- 4 g baking powder
- 3 g baking soda
- 50 g unsweetened cocoa powder
- 23 g hot water (not boiling)

SYRUP

- 80 g plant-based milk

CHOCOLATE DIPLOMAT CREAM

- 250 g plant-based milk
- 40 g caster sugar
- 10 g cane sugar
- 30 g cornstarch
- 5 g rice starch
- 2 g lecithin
- 25 g solid margarine
- 90 g 54% dark chocolate
- 300 g vegan whipping cream

CHOCOLATE GANACHE GLAZE

- 75 g vegetable whipping cream
- 45 g glucose syrup 60DE
- 80 g 54% dark chocolate
- 22 g solid margarine

EXTRA

- cocoa nibs

TIME: 45 min (plus baking and resting time)

QUANTITY: 15 people, 16cm diameter cake tin

STORAGE:

Store in the refrigerator for 2-3 days.

TIPS:

If you don't have glucose, you can make a glaze with equal weights of cream and chocolate and use it at 33°C.

1. Sponge

Preheat the oven to 200°C static mode, line a baking pan with parchment paper, and a 16cm ring, lined with parchment paper.

In a bowl, combine the milk, oil, caster sugar, whole cane sugar, salt, and vinegar. Mix well with a whisk for a couple of minutes. Add the sifted dry ingredients, including the flour, cocoa powder, baking powder, and baking soda. Mix well with a whisk.

Finally, add the water and mix until smooth.

Pour into the pan and bake at 200°C for 10 minutes, then at 180°C for about 40 minutes.

Check for doneness with a toothpick; if it comes out clean, the cake is ready.

Let it cool at room temperature for half an hour, remove the ring, and chill in the refrigerator for a couple of hours.

The cake can only be cut once it has completely cooled from the refrigerator.

2. Cream

In a small saucepan, weigh the caster and cane sugar, cornstarch, rice starch, and lecithin and whisk together.

Gradually pour the milk into the dry ingredients, stirring constantly with a whisk. Blend with an immersion blender to dissolve any lecithin that may have formed lumps.

Cook the pastry cream over low heat. Stir constantly with a whisk as it cooks, bringing the mixture to about 85°C.

You will immediately notice a change in consistency and the cream will begin to thicken.

Weigh the chocolate in a jug, remove the cream from the heat, and pour it over the chocolate.

Blend with an immersion blender, then add the margarine and continue blending until smooth and glossy.

Transfer the pastry cream to a large bowl, cover with plastic wrap to prevent a skin from forming, and refrigerate for at least two hours.

Once the pastry cream has cooled, whip the vegetable cream in another bowl using an electric whisk or a stand mixer.

Lightly stir the pastry cream with a spatula to loosen it, then gradually add the whipped cream, stirring constantly with a spatula and using bottom-up movements to avoid deflating the cream.

At this point, the diplomatic cream is ready; transfer it to a piping bag with a closed star nozzle and refrigerate.

3. Assembly

Once the cake is cool, cut it into 3 equal layers using a serrated knife.

Take a plate or tray on which to serve the cake.

Make a small dollop of cream, place the first cake layer on top, and brush with a little plant-based milk.

Spread a layer of chocolate diplomat cream, about 150g.

Place the second cake layer on top and brush with a little plant-based milk.

Spread a layer of chocolate diplomat cream, about 150g.

Place the third cake layer on top and brush with a little plant-based milk.

Cover the entire cake with a little cream, making a thin layer.

It doesn't have to be perfect; this is just the first layer, so set aside some of the cream.

Let the cake rest in the refrigerator for 1 hour.

Spread a second layer of cream, this time covering everything well and making it nice and smooth.

Set aside some of the cream for the final decoration.

Place the cake in the refrigerator for 1 hour and prepare the frosting.

4. Glazing and decoration

To prepare the glaze, bring the cream and glucose to a boil in a small saucepan. Pour the mixture over the chocolate, previously weighed in a jug, and blend with an immersion blender.

When the temperature reaches about 60°C, add the diced margarine and blend until perfectly emulsified, avoiding bubbles.

The glaze is now ready to use. When it reaches a temperature of about 32°C, pour it over the cake and use a spatula to create a dripping effect—drops falling down the sides of the cake—by simply “pushing” the glaze onto the edges.

Decorate with diplomat cream and cocoa nibs.

Refrigerate.





Thanks for baking with me

Vegan pastry, as you've seen, has nothing to envy of traditional pastry. Indeed, it is fertile ground for creativity, respect and discovery. You don't have to be perfect, just start.

If you like, share your results, your doubts or your creations.

Thank you for making room for me in your kitchen.

**With love,
Alessia**

If you would like to share what you have prepared or want to stay updated on upcoming projects, you can find me here:

Instagram: [@alessia_vegan_pastrychef](#)

Facebook: [Alessia Vegan Pastrychef](#)

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