Dark Chocolate and Strawberry Tart

Ingredients

Tart Crusts

1 cup ground almonds

2/3 cup desiccated coconut

2 Tbsp. maple syrup

2 Tbsp. coconut oil, melted

Dark Chocolate Filling

180g dark chocolate (I like 85-90% cacao for this recipe, it contains less sugar)

270ml approx. coconut cream (I use the cream from a 400ml can of coconut milk)

Strawberries to serve

Instructions

Preheat oven to 180°C and grease three small or one medium tart tin

In a large bowl, combine all crust ingredients and mix until forming a dough

Using your hands, press the dough into the base of the prepared tart tin/s

Place crusts in the oven for 15 minutes, or until just golden, then remove from tins and place on a wire rack to cool

Meanwhile, melt chocolate in a bain marie or carefully in the microwave, stirring frequently

In the bowl of a mixer or using a hand whisk, add the coconut cream and melted chocolate and mix until well combined. If the mixture splits you can bring it back with some hot water, just add a little and whisk and keep adding until fully blended.

Pour chocolate mixture into cooled tart shells

Scatter tarts with fresh strawberries and serve immediately (for a warm, runnier chocolate centre), or chill for at least 2 hours for a solid centre.