

VEGAN CHOCOLATE GANACHE TART

SERVES 10-12
PREP 30 MIN + SETTING TIME

Ingredients

FOR THE BASE

- 220g dates, pitted weight
- 120g oats
- 80g hazelnuts (or other nuts)
- 50g cocoa powder
- 2 tbsp coconut oil, melted
- Salt

FOR THE FILLING

- 12-14 raspberries
- 200g dark chocolate
- 250g coconut cream

FOR THE TOPPING

- Whipped dairy-free cream or thick coconut yoghurt, whipped
- Extra raspberries
- Chopped chocolate



Recipe Credit: nourishingamy.com



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Method

1. Make the base: grease and line the base of a loose-bottomed 20cm (8-inch) round tin. Soak the dates in boiling water for 10 minutes and then drain. Add the oats and hazelnuts to a food processor and blitz to a fine meal. Now add in the cocoa powder and pulse to combine. Pour in the drained dates, melted coconut oil and salt and pulse to reach a sticky mix that holds together when pressed between your fingers. Pour into the dish and use your hands to make an even base and work your way up the sides of the dish, too.
2. Fill the base with the raspberries and transfer to the fridge.
3. Chop the chocolate for the filling very small and add to a heat-proof bowl. Melt the coconut cream in a saucepan until warmed through but do not let it boil. Pour over the chopped chocolate and leave for 5 minutes. Now whisk until smooth.
4. Pour the ganache mix over the raspberry tart base and smooth over the top. Transfer to the fridge to set for 3-4 hours or overnight.
5. When ready to serve, remove the tart from the tin, top with the whipped cream or yoghurt, extra raspberries and chopped chocolate and slice with a sharp knife.
6. Keep leftovers in a sealed container or a covered plate in the fridge for 5-7 days or in the freezer (without the cream topping is best) for 1 month.



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