

VEGAN CHOCOLATE TART

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Delicious super easy to make 6 ingredients gluten-free & vegan chocolate tart. This is probably the simplest and satisfying dessert that you could ever make and is a real show stopper for dinner parties and to impress friends and family who wouldn't even dream that it is plant-based!



Makes 1 cake into 10 nice slices



Total Time: 2h 10min



Prep: 10min

Ingredients

Base

- 300 g ground almonds
- ½ cup cacao powder (55g)
- ½ cup maple syrup
- 3 tbsp coconut oil, melted

Chocolate:

- 210 g chocolate (I used Ombra coconut)
- ¾ 400ml can coconut milk (full fat) so use 300ml

Equipment needed:

Saucepan, hob, whisk, 9inch tart tin, mixing bowl

Method

- Firstly add the coconut milk to a pot over low heat and warm up. Once warm turn off the heat and add the chocolate, then stir until well combined
- Now make the base by adding all the ingredients into a mixing bowl and mix until combined
- Pour the base into a 9 inch (23cm) tart tin and push down until compact (looking for roughly 0.3mm depth)
- Pour the chocolate into the base, sprinkle salt over the top and place in the fridge for 2-3 hours to firm up
- Optional: serve with fresh fruit on top and make it look impressive 😊