



Recipe

# VEGAN CHOCOLATE RASPBERRY TARTE



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Recipe: **LENKA SELINGER**



CATEGORY  
Dessert



ISSUE  
sisterMAG52

## INGREDIENTS

### FOR THE BASE

175g oat flour (You can easily make this yourself by grinding oats in your kitchen mixer. Grinding them roughly is enough for this base.)

75g ground almonds

150g coconut sugar

100g cold-pressed coconut oil

½ TSP salt

### FOR THE FILLING

300g dark chocolate (at least 70%)

300g coconut milk (no coconut water / coconut drink!)

### FOR THE RASPBERRY JAM

125g fresh or defrosted raspberries

2 TBSP maple syrup

1 TBSP chia seeds

### STEP 1

**For the base:** Pre-heat the oven to 200°C and grease a 28cm tarte or springform tin with coconut oil.

### STEP 2

Add all the base ingredients into a bowl and knead with your hands. The dough will remain on the crumbly side.

### STEP 3

Press the dough into your tin (base and 2cm up the sides).

### STEP 4

Bake the base for 10 minutes or until golden brown.

### STEP 5

**For the filling:** Break the chocolate into pieces and add to a pot.

### STEP 6

Add coconut milk and carefully heat over low heat while stirring until the chocolate is fully melted.

### STEP 7

Add the chocolate filling to the base and carefully shake the tin from left to right to get an even surface.

### STEP 8

Refrigerate for at least 2 hours or freeze for 30 minutes.

### STEP 9

**For the raspberry jam:** Put all of the ingredients into a bowl and squash the raspberries with a fork.

### STEP 10

Wait for 5-10 minutes until the chia seeds have soaked up liquid.

### STEP 11

Pour over the cooled, hardened chocolate filling and spread to the edges using a spoon.

### STEP 12

Decorate to your liking with fresh berries or fruit!