



LUCIOUS CHOCOLATE TART

GLUTEN FREE, VEGAN AND NO BAKE

This makes a 9"/22cm pie - generously serves 6

Ingredients

FOR THE CRUST

100g walnut halves and pieces
6 soft pitted dates
1 tsp ground cinnamon
pinch of salt
1 tsp vegetable spread

FOR THE PIE

1 400g tin of Coconut Milk (full fat not the light variety)
1 bar dark chocolate (I used 75% cocoa - as good quality as you can get)
1 teaspoon vanilla extract
pinch of salt

TO DECORATE

Flaked almonds and/or ground nuts
Grated dark chocolate

Method

- Put all the crust ingredients into a food processor and pulse for 20 - 30 seconds until very fine
- transfer the crust mixture to a spring form tin or pie dish and press it across the bottom and flatten out with the back of a spoon
- In a small saucepan warm the coconut milk slightly with the vanilla extract. Do not over heat
- Add the chocolate cut up into small pieces and stir until melted
- Add the mixture to either a food processor or stand mixer and whip it up until it is dark and completely smooth
- Pour over the crust and chill for 2 - 3 hours to set (in the fridge)
- Decorate the top just before serving with whipped soy cream

Notes

This pie will keep well in the fridge for up to 4 days (if you actually have any left!!!)

You could add fruit and cream to the top (cherries, raspberries or strawberries would be lovely) to make this pie look even more special.

You will be amazed by the decadent taste and texture of this simple pie, everyone will love it - guaranteed, and it is so simple and quick to make.