



Raw vegan Chocolate Mini Tartlets

⌚ Preparation time: 20 minutes
👨‍🍳 Cooking time: 30 minutes
Total time: 50 minutes

👤 Portions: 6

Ingredients (serves 6)

For the base

- 100 g almond flakes
- 160 g fine (gluten-free) oat flakes
- 150 g pitted Medjoul dates
- 4 tbsp. maple syrup
- 1-2 tsp. cinnamon
- 1 pinch of sea salt

For the chocolate filling

- 170 g cashews
- 120 g Vivani cooking chocolate
- 1 tbsp cocoa
- 3 tbsp.s maple syrup

For the date paste

- 4 pitted Medjoul dates
- 4 tbsp. maple syrup
- 1 pinch of salt
- 60 ml plantbased milk
- 1 tsp. cinnamon
- 1 tsp. lemon juice

For garnish

- 3 tsp. chopped pistachios (or alternatively chopped hazelnuts, hulled hemp seeds or cocoa nibs)
- More vegan chocolate pieces to decorate (I used 2 Vivani "Fine dark mini chocolate bars)

In addition: 6 small tartlet moulds with lifting base.

Instructions (Soaking time for cashews + 20 minutes working time + 30 minutes cooling time)

1. For the filling soak 170 g cashews in water overnight or for at least 4-6 hours. This process can be speeded up by using hot water, if needed. Then drain off the water.
2. Pour all the ingredients specified for the tartlet base into a blender and mix to a smooth, slightly sticky mixture. Pour the mixture into the tart moulds (enough for 6 pieces), press down well and form a rim.
3. Chop the dark cooking chocolate and melt it in a bowl over a hot water bath. Add the soaked cashews, the melted chocolate, 1 tbsp. cocoa and 3 tbsp. maple syrup into a (highspeed) blender. Mix the ingredients to a viscous cream. Using two spoons, spread the chocolate cream into the prepared tartlets and place them in the freezer for 15 minutes or in the fridge for 30 minutes.
4. In the meantime, mix all the ingredients for the date paste in a blender and season the date caramel with salt. The consistency of the delicious date caramel can be stretched with a plantbased milk, if necessary. Take the chocolate cakes out of the freezer, add the date caramel and garnish with chopped pistachios. I have also refined the tartlets with other small pieces of Vivani chocolate.
5. Keep the chocolate tartlets in the fridge until consumed. They taste best when you take them out of the fridge about 60 minutes before serving.

The world is simply better with chocolate, wouldn't you agree?! Enjoy!