

Chocolate Tartlets with Hazelnut Brittle

35–45 Min

Ingredients 2 Portions

= Kotányi Produkte

For the base

100 g	Rolled oats
10 piece	Medjool dates, pitted
80 g	Almonds, ground
1 tbsp.	Chia seeds
2 tbsp.	Cashew puree
1 tsp.	Cocoa powder
1 tsp.	Cinnamon, Ground
1 pinch	Sea Salt, Coarse

For the chocolate cream

300 g	Coconut cream
3 tbsp.	Coconut sugar
1 tbsp.	Cocoa powder
1 tsp.	Cornstarch
1 tsp.	Agar-agar

For the topping

1 tbsp.	Cocoa nibs
5 tbsp.	Any combination of fresh fruit
	Hazelnut brittle

Preparation

1. Add all the ingredients for the base to a blender and blend until a fine, sticky mixture is formed. If the mixture is too dry, add another tablespoon of the cashew purée and continue to blend.
2. Halve the mixture, then press it firmly onto the base and round the edge of the tartlet tins (12 cm in diameter).
3. To make the chocolate cream: Place all the ingredients in a pan and whisk thoroughly. Quickly bring to the boil and continue to stir until the mixture thickens.
4. Allow the cream to cool for a short time and pour into the tartlet tins. Place in the fridge for 3 hours or overnight so that the cream firms up.
5. Decorate with the fruit, brittle and cocoa nibs and serve.