



Chocolate Tartlets with Hazelnut Brittle

🕒 35–45 Min   

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.

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

