



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

For the chocolate cream

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

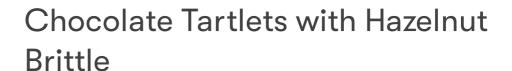
For the topping

1 tbsp. Cocoa nibs

5 tbsp. Any combination of fresh

fruit

Hazelnut brittle



Ō 35-45 Min ワワワ

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.

