

Chocolate, almond & pear tart

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Chocolate, almond & pear tart

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The combination of chocolate and pear is a classic in its own right, combined here in a delicious gluten-free and dairy-free tart, perfect for a healthy Easter treat.

Ingredients

Serves (6 to 10)

- Coconut oil or butter, for greasing
- 4 eggs, separated
- $\frac{1}{4}$ cup coconut or other unrefined sugar
- 5 tbsp apple sauce
- $\frac{1}{2}$ cup hazelnut meal
- $1\frac{1}{2}$ cups almond meal
- 3 tbsp cocoa powder
- 1 tsp baking powder
- 2 large pears, peeled
- 10 g dark chocolate, melted
- 2 tsp tahini

Method

Preheat oven to 180°C (160°C fan-forced). Grease a loose-bottom tart tin generously with oil and line

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the base with baking paper.

Using an electric mixer, beat egg yolks and sugar until light and fluffy. Add apple sauce, hazelnut and almond meals, and sift cocoa and baking powder into the egg and sugar mixture. Stir to combine. In a separate bowl, beat egg whites until soft peaks form. Fold in egg whites gently until the mixture is combined.

Roughly dice one pear and cut the other into quarters then slice each quarter into three lengthways.

Transfer the batter into the tin, scatter with diced pear – press into the batter smoothing it out into the edges. Arrange pear wedges on top of the tart. Bake for 25 to 30 minutes or until the slice is just starting to turn a rich brown colour. Remove from oven, place on a wire rack to cool.

Cover with a loose sheet of aluminium foil to help the pastry retain moisture. Drizzle with melted chocolate mixed with tahini, slice and serve or store in an airtight container in the fridge for up to 5 days.

Words, recipes and photography: [Martyna Angell](#).

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