

Hazelnut chocolate tart (vegan)

Search:

- [Desserts](#)
- [Recipes](#)

Hazelnut chocolate tart (vegan)

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Hazelnut chocolate tart (vegan)



Rate this recipe

4 people are cooking this [Count me in](#)

This hazelnut chocolate tart is a fantastic vegan dessert.

Ingredients (Makes one 35cm x 12cm tart)

- 220 g hazelnuts
- 30 g shredded coconut
- 40 g raw cacao powder
- 50 g raw coconut sugar
- 2 tbsp coconut oil
- Pinch of salt
- 1 x can full-fat coconut cream
- 280 g 85% Dark Chocolate, broken
- Fresh berries to serve

METHOD

Preheat oven to 180°C.

Lightly grease your tart pan with coconut oil and set aside.

Process hazelnuts and shredded coconut together in a blender until it becomes a fine meal, then add the cacao powder, the coconut sugar, coconut oil and salt, and blitz again until combined.

Hazelnut chocolate tart (vegan)

Press into your tart pan and bake for 10 to 15 minutes; set aside to cool.

In a small saucepan, bring the coconut cream to a gentle simmer and add broken chocolate.

Stir continuously until smooth and velvety and pour into tart pan.

Refrigerate for two to three hours then top with berries and serve.

Recipe from Adele at [Veggie Head](#).

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```