



## Chocolate Tart *(Vegan)*

As featured on the Summer Dinner Menu  
at the Dining Room Restaurant



@see\_jay91

### Crust

Ingredients	US	Metric
Almond flour	2¼ cups	563 ml
Cocoa powder	3 tbsp	45 ml
Coconut oil – melted	6 tbsp	90 ml
Salt	1¼ tsp	6.25 ml
Maple syrup	3 tbsp	45 ml
Baking powder	1 tsp	5 ml
Vanilla extract	2 tbsp	30 ml

### Method:

- Mix all ingredients for the crust together
- Press into a parchment lined 11" loose bottom tart pan
- Bake at 325°F for 10-12 minutes
- Remove from oven and press down where risen, with the bottom of a drinking glass.
- Let cool and set in fridge

### Chocolate Filling

Ingredients	US	Metric
Semi-sweet Chocolate (70%)	1¾ cups	450 ml
Coconut Cream	1¾ cups	450 ml
Clear Corn Syrup	3 tbsp	45 ml

### Method:

- Heat the cream and corn syrup in a small sauce pan just until it begins to simmer, take it off the heat and pour over the semi-sweet chocolate in a bowl
- Let this sit for 3-4 minutes and then stir until cohesive and smooth, it should have a nice shine to it. Pour this mixture into the set tart shell and then let the tart set in fridge for 5-6 hours or overnight
- To remove from pan, heat the bottom of the tart pan slightly with a culinary torch, or wait an hour at room temperature so the crust warms up a bit – if choosing this method, after the tart pan is off the tart, place the tart back into the fridge until ready to serve.