



THIS RECIPE WAS DESIGNED BY BRISBANE CHEF & OWNER OF ALFRESHCO, ALASTAIR MCLEOD.

## DARK CHOCOLATE & ALMOND TART

SERVES: 10-12 | PREP: 20 MINS PLUS COOLING TIME | COOK: 15 MINS

### INGREDIENTS

Ingredients available:

Health Squared Toowong,  
Fruity Capers & Deli

35g flaked almonds  
200g ground almonds  
Pinch of sea salt  
3 tbs coconut oil, melted plus  
additional for greasing  
2 tbs honey  
1 egg, beaten  
500ml pure cream  
500g dark chocolate  
¼ tsp caramel stevia drops  
Freeze dried strawberries, to garnish  
150g raspberries

### METHOD

1. Preheat oven to 180°C. Spread flaked almonds out on a baking sheet and bake for 10-12 minutes or golden.
2. To prepare the base, combine ground almonds, salt, coconut oil, honey and egg in a large bowl and mix well.
3. Grease a 24cm x 3cm high fluted tart tin with a little coconut oil. Press crust mixture tightly into the tin and up the sides then bake at 180°C for 15 minutes or until lightly golden. Leave to cool.
4. Place cream, chocolate, stevia and a pinch of salt in a bowl set over a pan of simmering water.
5. When the chocolate is half melted, remove from heat and stir to a smooth ganache then pour into the cooled crust.
6. Pop it in the fridge for 1-2 hours to set. Decorate with flaked almonds, freeze dried strawberries and raspberries.