
No-Bake Chocolate Tart with Fruit

Total time: 40 min Yield: 8 to 12 servings

Ingredients

1 1/2 cup walnuts or pecans
3/4 cup soft dates (snipped* in smaller pieces)
1/8 tsp salt
1 1/2 cup chocolate chips
1 cup coconut milk (full fat)
1 1/2 cup fresh fruit of choice (ie. sliced strawberries, raspberries, blueberries or kiwi)
mint (for garnish)

Prep Time: 40 min Cooking Time: 0 minutes Total Time: 40 min

Instructions

Process the nuts in a food processor until they are fine crumbs. Add in the pitted dates and salt. Process until it all sticks together. Transfer to a lightly oiled pie plate and pat in place using plastic wrap to keep from sticking to your hands.

Place chocolate chips in a mixing bowl. Heat coconut milk to just boiling then pour over chocolate chips. Let sit a few minutes to melt the chips then stir until a creamy consistency.

Pour into the prepared crust and chill for 20 to 30 minutes or until the filling starts to thicken then cover with the fresh fruit and pat down a bit to stick.

Chill several hours or overnight until firm. Garnish with mint.

**Chef's Note:* I like to use kitchen shears to cut the dates instead of a knife. It seems to be easier and less sticky. If the dates are not soft, you can soak in hot water for about 10 minutes; then drain and cut.

Recipe brought to you by:

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