



Mint Meltaway Chocolate Tartlets

Mint Melt Away Chocolate Tartlets

The inspiration for this addictively delicious tart came from a community favorite recipe, Vegan Dark Chocolate Tart, on my blog. The luscious, ultra-chocolatey filling, paired with a chewy no-bake crust, is one of the best desserts you'll ever taste! In the spirit of the season, I added mint to the ganache filling which is divided between mini tart pans for easy sharing. This recipe is also the perfect amount for 1 (9½ x 1½") tart, and freezes beautifully. I promise, your guest will love it!

INGREDIENTS

For the crust

- 1½ cups (150 g) of regular rolled oats
- ½ cup (65 g) of raw pecans
- 2 tablespoons of cocoa powder
- ¼ teaspoon of fine sea salt
- 3 tablespoons of refined coconut oil, melted
- 2 tablespoons of maple syrup
- 1½ cups (220 g) of medjool dates, pitted (about 12 large dates)

For the dark chocolate mint filling

- 1 can (13.66 oz / 403 ml) of full fat coconut milk
- 2 teaspoons of mint extract
- ¼ teaspoon of agar powder (not agar flakes)
- 1¼ cup (9 oz / 255 g) of chopped good quality dark chocolate
- 3 tablespoons of maple syrup

DIRECTIONS

Prep your tartlet pans- Use your fingers to grease 10 (4"x¾") mini tart pans with coconut oil. Be sure to apply coconut oil to each flute and the bottom crease so that the tarts will release from the pan once cooled.

Make the crust- Tumble the oats, pecans, cocoa powder, and salt into the work bowl of a food processor. Pulse until it looks like coarse sand.

Pour the melted coconut oil and maple syrup over the top and add in the dates. Pulse until the dough comes together and no large chunks of dates remain. Squeeze a clump and see if it sticks together.

Press the dough into the tartlet pans- Divide the dough evenly between the mini tart pans. Then use your fingers to press the dough, the same thickness, all around the sides and bottom of the pans, wiping your fingers clean as needed.

Make the filling- Chop the chocolate into small pieces and scrape them into a medium-sized mixing bowl.

In a small saucepan whisk the coconut milk, mint extract, and agar powder. Turn the heat to medium-high and continue to gently stir. When little bubbles form around the rim of the pan and the temperature is at least 185°F / 85°C, it's done.

Pour the hot milk over the chocolate and let it sit for 5 minutes without stirring. Then whisk the mixture until smooth and glossy. Add 3 tablespoons of maple syrup and whisk again.

Fill the tartlet pans- Ladle the filling into each pan up to the rim of the crust. You may have a bit of extra. Let the tarts sit for ½ hour to cool and set. Transfer them to the fridge for at least an hour to finish setting before serving.

COOK : 15 MINUTES - PREP : 30 MINUTES - INACTIVE : 90 MINUTES - SERVES : 10