

Raw Vegan Blood Orange Tart

You'll need: food processor, blender

Preparation time: 20 minutes

Total time: 3- 4 hours



Ingredients for base:

- 1 cup almond meal
- 1/8 cup poppy seeds
- 2 tbsp coconut nectar or date paste
- 2 tbsp coconut butter or creamed coconut
- 1 heaping tbsp coconut oil

Add all ingredients into a food processor and pulse for a few minutes. Pulse until mixture is like a sticky dough. Press the mixture into a parchment lined container. I used 2 Mini Springform Pan.

Ingredients for coconut cream:

- 1 cup fresh young coconut meat
- 1/4 cup coconut water
- 1 tbsp poppy seeds

Place all the ingredients in a blender and blend until (just make sure to process the filling for a while) smooth. In the middle, divide the cake filling part in two equal halves by using by using a wide spatula (simply hold in the middle while adding both side filling). Spread the cream over the base.

Ingredients for orange cream:

- 1 blood orange
- 1 tsp coconut nectar
- 1/8 cup goji berry
- 1/4 cup golden sultana

Place all the ingredients in a blender and blend until smooth. Spread the cream over the base.

Ingredients for decorations:

- zest of 1 blood orange
- 1 tbsp melted raw dark

Decorate and let sit in the freezer (about 3-4 hours) or until it's set. Once cake is firm to touch remove from pan. Store in the freezer, before serving remove from the freezer about 40 minutes and leave at room temperature.

Enjoy!