

//Chocolate, Oat, and Raspberry Tart//

Makes 1 fabulous tart for 10

1-2 teaspoons olive oil

80g oats

100g ground almonds

Generous pinch of flaky sea salt

3 tablespoons maple syrup

3 tablespoons good coconut oil or butter, melted

100g excellent raspberry jam or 1 punnet of fresh raspberries to mash

200g dark chocolate, chopped

200ml oat milk

Step 1

Fire up your oven to 180C. Try to get your mitts on a 18cm or 20cm fluted loose-bottomed tin. A regular loose-bottomed brownie tin also works in a pinch. Loose-bottomed tins are not expensive to purchase online, but it might be worth asking a neighbour if they have a fancy fluted one to borrow. Grease your tin with clean fingertips and olive oil. If your tin is fluted, extra attention to the frilly edge is important to prevent cracks and tantrums.

Step 2

To make the crust, blitz the oats into a fine flour using a coffee grinder or a blender. Let the ground oats party in a bowl with the ground almonds and sea salt.

Step 3

Then whisk the maple syrup and melted fat together until glossy. When it's well mixed, pour over the dry ingredients and coat everything really well. Let the mixture soak for at least 10 minutes before pressing into your greased tin. It's not like pastry — no rolling is required.

Step 4

Bring the mixture all the way up the sides and press down firmly as you go. Prick the bottom of the crust with a fork before baking 12-14 minutes.

Step 5

Remove from the oven once cooked, and leave to cool for at least one hour before anointing with mashed raspberries or raspberry jam. I like a thin layer over the crust, and enough to peep up the sides.

Step 6

To make the ganache filling, heat the oat milk until you can see steam rising from the surface — almost scalding, but not boiling. Pour the hot oat milk over your finely chopped dark chocolate and stir with a spatula (not with a whisk or a fork). The ganache will come together fairly quickly. As soon as it's smooth, pour over your raspberry pastry shell. Let the tart relax at room temperature before refrigerating to set.