

// **Dark Chocolate Tart with a Salted Cocoa Crumb**//

Makes 1 tart

60g oats

100g ground almonds

3 tablespoons cocoa/cacao powder

1/4 teaspoon sea salt

3 tablespoons of maple syrup

3 tablespoons coconut oil, melted

250g dark chocolate, chopped

250ml oat milk

Step 1

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

Step 2

Whisk the melted coconut oil and maple syrup together with a fork until glossy. Then pour over your dry ingredients and coat everything really well. I like to wait for 10 minutes before pressing the crust into the fluted pan – I find it much easier to handle.

Step 3

In the meantime, you can grease your pan with clean fingertips and a little coconut oil. Your pan doesn't need to be fluted, but if it is, extra attention to the frilly edge is important to prevent cracks and tantrums. Once your pan is well greased, start pressing the dough into the pan. It's not like pastry – absolutely no rolling required (see photos in previous recipe above).

Step 4

Prick the bottom of the crust with a fork. Bake in a preheated oven of 180 Celsius for 12-14 minutes or until the sides naturally start to pull away from the pan's edge. Leave to cool for at least 1 hour. Refrigerate until required.

Step 5

To make the filling, heat the oat milk until you can see steam rise from the surface – almost scalding, but not boiling. Pour the hot milk over your finely chopped chocolate and stir with a spatula (not a whisk or fork. Video in method above). I do a figure eight with my spatula around the bowl. The ganache will come together in 60 seconds. As soon as it's dark and smooth, pour into your cooled pastry shell. Let it relax at room temperature before setting completely and absolutely in the fridge.

Decorate whatever way you fancy, although edible flowers are always a winner.