

Haigh's Chocolate and Tahini Tart

Preparation time: 25 minutes + chilling time | **Cooking time:** 15 minutes | **Serves:** 12

Crust

2 cups (320g) raw almonds
 ¼ cup (55g) golden caster sugar
 60g Haigh's dark chocolate pastilles, melted
 ¼ cup (60ml) coconut oil, melted
 1 teaspoon vanilla extract

Filling

150g Haigh's dark chocolate pastilles, chopped
 150g Haigh's milk chocolate pastilles, chopped
 1 ½ cups (375ml) almond milk
 ⅓ cup (90g) tahini
 1 teaspoon orange zest

½ teaspoon ground cardamom
 1 teaspoon ground cinnamon
 2 tablespoons honey

Topping

1 tablespoon dried rose petals or dried edible flowers
 2 tablespoons pomegranate seeds

- Preheat oven to 180°C (160°C fan-forced), lightly grease a 25cm round loose bottom fluted tart tin and line the base with baking paper.
- Place almonds and sugar together in a food processor, pulsing until mixture resembles a fine crumb. Add melted chocolate, coconut oil and vanilla extract, pulsing until mixture is well combined and starts coming together.
- Spoon almond mixture into prepared tart tin, pressing firmly and evenly into the bottom and sides of the tin. Place tart tin on a baking tray in preheated oven, bake for 15 minutes. Remove tart shell from oven, allow to cool completely.
- For the chocolate filling, place chocolate in a medium mixing bowl and set aside until required.
- Combine almond milk, tahini, zest, spices and honey together in a small saucepan, stirring to combine. Place over a medium-low heat, stirring occasionally until just below boiling point. Remove from heat and pour over chocolate stirring gently to combine. Leave to stand for several minutes before stirring again. Repeat process until chocolate has melted, making sure mixture is not over stirred.
- Carefully pour filling into prepared tart shell and refrigerate for at least 4 hours, preferably overnight.
- To serve, sprinkle over dried rose petals and pomegranate seeds.



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