



# DARK CHOCOLATE HAZELNUT TART

## INGREDIENTS

### For base:

- Sihi Cacao powder : 1 1/2 tbsp
- Jowar flour : 1/2 cup
- Hazelnut powder : 1/2 cup
- Grated coconut : 1 tbsp
- Rice flour : 2 tbsp
- Dates paste : 2 tbsp
- Coconut Oil : 2 tbsp

### For Ganache:

- Sihi 55% Dark : 250 g
- Almond milk : 175 ml

## DIRECTIONS

### For base:

1. Put all the ingredients in a mixer jar and pulse until mixed together
2. The mixture will clump together. It should hold shape when you press it together
3. Refrigerate the mixture for 2 hours
4. Roll into thin sheet and transfer into a tart dish or into individual tartlet tins
5. Make holes by pricking the mixture with a fork and bake in a preheated oven at 180 degrees for 15 minutes or until the edges firm up
6. Remove from oven, let cool completely

### For ganache:

1. Heat the almond milk to a rolling boil.
2. Pour the hot milk over the chopped Sihi 55% Dark Couverture and let sit for a few minutes.
3. Stir the mixture until smooth and glossy.

### Tart assembly:

1. Pour the ganache over the cooled tartlets
2. Let it sit at room temperature for a few minutes and then sprinkle some toasted chopped hazelnuts over the ganache.
3. Refrigerate the tarts until the ganache has set.
4. Slice up and serve.