



MATCHA CHOCOLATE & STRAWBERRY TARTLETS

Prep. time 30 minutes | Chilling time 30 minutes

Indulge in our decadent Green Tea Matcha Chocolate and Strawberry tartlets.

Ingredients

For the chocolate base:

250g rolled oats
3 tablespoons cocoa or cacao powder
4 tablespoons coconut oil
4 tablespoons maple syrup

For the matcha cream filling:

2 x tubs Bute Island Original Creamy Sheese
2 teaspoons matcha powder
6 tablespoons maple syrup
1 teaspoon vanilla extract

To decorate:

50g vegan dark chocolate, broken up into pieces
1 teaspoon coconut oil
Fresh strawberries, halved
Pistachio nuts, shelled and chopped



Cooking Method

Get making!

First make the base: Mix together the oats and cacao/cocoa powder in a bowl. Melt the coconut oil and maple syrup then pour into the bowl and mix well until combined.

Use your hands to press the mixture over the base and up the sides of 4 x individual loose-bottom tart tins then place in the fridge while you make the filling.

Beat together the filling ingredients until quite thick and smooth. Spoon this into each tartlet case to fill then return to the fridge for at least 30 minutes.

When ready to serve, place a strawberry half on top of each. Gently melt the chocolate and coconut oil and drizzle over then scatter chopped pistachios on top. Pop out the tin onto a plate then serve!