



BERRY CHOCOLATE TARTLETS

Prep. time 15 minutes | Cooking time none (requires chilling for 2 hours)| Serves 4

A fruity treat that requires no cooking, using the ever versatile Creamy Original Sheese.

Ideal when you fancy something sweet!

Ingredients

- For the tart cases -
- 150g oats
- 30g cocoa or cacao powder
- 3 tablespoons nut butter
- 3 tablespoons maple syrup
- 2 tablespoons melted coconut oil
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- For the filling -
- 1 x Bute Island Creamy Original Sheese
- 20g sweetener
- 1 teaspoon vanilla extract
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- To decorate -
- Mixture of berries
- Pomegranate seeds

Cooking Method

1. First make the tart cases: Place the ingredients into a blender and whizz up until the mixture comes together.
2. Divide between 4 individual tartlet cases (loose bottomed one) and press up the sides and across the bottoms. Chill in the fridge.
3. Meanwhile beat together the Sheese, sweetener and vanilla until smooth then chill in the fridge until needed.
4. When ready to serve, pop the tartlet cases out of the tins. Spoon in the filling, top with berries and serve! Enjoy.

