



RAW VEGAN FRUIT TART

Serves 2

❖ **Ingredients**

Crust

- 55g hazelnuts
- 55g dates
- 20g oats

Filling

- 100g cashews
- 1 ripe large banana
- 50g coconut cream

Favorite berries to garnish

❖ **Method**

1. In a food processor , process all the crust ingredients until well combined. Firmly press the mixture into the bottom of the tart tins
 2. To make the filling process in a food processor all the ingredients until thick and creamy
 3. Spoon into the tart cases
 4. Arrange your favorite berries on the top of tarts
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