

Fresh Fig Tarts

Recipe By *Shaina Benzaquen*



Cooking and Prep:  4
h 40 m

Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Tu-Bishvat

Diet: Vegan, Vegetarian,
Pescetarian, Gluten Free,
Sugar Free, Low Fat, Salt Free

There's nothing better than fresh figs! I find figs to be so universal and the best way to dress up any recipe from meat dishes to fresh salads to desserts! Pairing figs with chocolate is a sure win every time!

Ingredients (10)

Crust

1 cup dates

1 cup almonds

Filling

1 and 1/2 cups cashews, soaked for four hours

1/3 cup melted coconut oil

- 1/2 cup maple syrup
 - 1/2 cup coconut cream
 - 5 fresh strawberries
 - 1 package freeze-dried strawberries (1 and 1/2 cups)
 - 4 fresh figs, plus more for topping
 - 1/4 cup melted **Elite Chocolate**
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Start Cooking

Prepare the Crust

1. Process the dates and almonds in the food processor until well combined.
2. Form your crust on the bottom of your silicone mold.

Prepare the Filling

1. Add the the soaked cashews, coconut oil, maple syrup, coconut cream and fresh strawberries in the blender and blend until smooth.
2. Then add the freeze-dried strawberries and figs and blend for about two to four minutes.

Assemble

1. When the mixture is fully blended fill your silicone molds.
2. Place them in the freezer for about an hour.
3. Once you have popped out your fully frozen tarts, melt the chocolate in a double boiler.
4. Drizzle lightly over your tarts and top with fresh fig slices. Enjoy!