Delinut Tart

Recipe By Estee Kafra

Cooking and Prep: 45 m

Serves: 8

Contains: 🌾 G 🌰 🌰

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by Mishpacha Magazine

The list of ingredients in this recipe is short, but the outcome is hugely delicious. This pie freezes really well, so make it ahead for a no-stress entertaining occasion.

Ingredients (7)

Tart Crust

☐ **1 and 1/2 cups** finely ground chocolate cookie crumbs (I used chocolate graham crackers)

☐ **1/2 cup (1 stick)** melted margarine (non-trans fat is fine)

☐ **3 tablespoons** oil

Chocolate Filling

☐ **4 ounces** Elite Bittersweet Chocolate

2/3 cup Gefen Non-dairy Whipped Topping or light coconut milk

1 (14-oz) (400-g) jar Delinut chocolate spread

Gefen Cocoa Powder, for garnish

Start Cooking

Make the Tart

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Place chocolate cookie crumbs in a bowl and add melted margarine and oil. Mix until well combined.

2. Grease a 9-inch round tart pan with a removable bottom and pour the crumb mixture into it. Smooth it onto the bottom of the pan and up the sides to create the crust for the pie. (I like to use the bottom of a flat measuring cup to smooth it out.)

3. Place it on a baking sheet and bake for 10 minutes. Remove from oven and allow to cool.

4. Meanwhile, in a double boiler, melt the chocolate with the whipped topping or coconut milk. Mix occasionally until combined. When it reaches a smooth consistency, remove from heat and let rest for two minutes.

5. Add the Delinut chocolate spread and mix well to combine.

6. Pour into the baked pie shell and let cool. The mixture will harden on its own. Sprinkle with cocoa powder before serving.

Note:

Use butter in the crust to replace the margarine, and the chalav Yisrael Delinut for a heavenly dairy version.

Tip:

Cut tart while cold for even, beautiful slices.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.