



## **White Chocolate & Raspberry Tartlets, with Pistachio Crunch**

**Total time:**

 **about 1h50**

- Preparation time: 20 minutes
- Chilling time: 1 h 30
  - 30 min for the tartlet bases
  - 1 h for the ganache to set
- Cooking time: 0 min (no-bake recipe)

### **Ingredients for 4 tartlets :**

- 120 g almond flour or whole wheat flour
- 40 g shredded coconut
- 50 g melted coconut oil
- 2 tbsp maple syrup
- 100 g vegan white chocolate
- 80 ml plant-based cream (almond or soy)
- 100 g fresh or frozen raspberries
- 20 g chopped pistachios
- A pinch of sea salt

**Recipe by Plumes des Etoiles**

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## Instructions :

### **1. Prepare the base:**

- Mix the flour, shredded coconut, and salt. Add the melted coconut oil and maple syrup.
- Form a smooth dough and distribute it into tartlet molds.
- Chill in the fridge for 30 minutes.

### **2. White chocolate ganache:**

- Gently melt the white chocolate with the plant-based cream over low heat.
- Pour over the tartlet bases and smooth the surface.

### **3. Decoration & finishing touch:**

- Arrange raspberries delicately on top of the ganache.
- Sprinkle with chopped pistachios and a light pinch of sea salt.
- Let chill in the fridge for 1 hour before serving.