

No Bake Berry Tart

Preparation Time
Cooling time
For 10 persons

You Need

For the crust
250g almonds
200g hazelnuts
12 pitted medjool dates
5 tbsp. coconut oil
¼ tsp. sea salt

for the Filling

850g mixed frozen raspberries, blueberries, blackberries
6 tbsp. maple syrup
1 ½ tbsp. lemon juice
1 ½ tbsp. starch
2 tbsp agar agar



The crust is a non bake crust, all it needs is time in the fridge and it will get bake like. For this recipe it needs a mixer preferably one of the high speed blenders with a smaller jar. Just because I was really frustrated with the result in a normal blender. The dry roasted nuts, I did mine in the pan without oil, this way they give extra flavor to the crust, can be ground together with the dates and salt until well combined but not totally ground to a paste! Yes it is quite sticky when ready. You still want to be able to see coarse pieces of nuts to bite on. Add the liquid (just under 40°C) coconut oil spread evenly in your tart form and press the sides firm into the form. Refrigerate while you prepare the filling.

The thawed berries can be sent through food mill or fine sieve, with patience, the seeds will try to give you a hard time, don't allow them! Add the maple syrup and lemon juice and stir, taste and add maple syrup or lemon juice, because berries tend to vary in sweetness. Whisk in the starch and the gelatin and set the pot on medium heat on your stove, stirring occasionally until bubbles form. Remove and let cool completely. Pour the filling onto the crust and let the tart cool for a minimum of four hours. The filling becomes creamy stiff and allows you to cut pieces. Decorate before serving with more fresh berries and mint leaves if you like.