

# DARK CHOCOLATE TARTLETS

## CRUST

- 2 cups pecans
  - 1 tsp baking soda
  - 1 tsp sea salt
  - 2 Tbsp maple syrup
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- Preheat oven to 350°F.
  - Chop pecans in food processor. Add baking soda and salt. Add in maple syrup.
  - When blended, into tartlet tins (or lined muffin tin).
  - Bake for 10 minutes.

## DARK CHOCOLATE “MOUSSE” FILLING

- 11 oz culinary coconut milk
  - 100g of 70-80% dark chocolate (1 chocolate bar, in health food section)
  - 1 tsp vanilla extract
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- Add coconut milk to saucepan over low heat. Stir in chocolate until melted.
  - Add vanilla extract. Blend well.
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- Remove tartlets from oven and let cool.
  - Pour sauce evenly over tartlets. Sprinkle with sea salt.
  - Chill 1-2 hours before serving.