

Dark Chocolate Ganache Tart

with vanilla cream

MAKES ONE 9-INCH TART (ABOUT 12 SERVINGS)

Ganache, in traditional pastry terminology, refers to a mixture of cream and melted chocolate, sometimes tempered with butter. Using coconut butter instead, this version goes from artery clogging to heart healthy (see page 68 for benefits of coconut butter). You can substitute raw carob powder for the cocoa to make a carob tart, which is also good. However, we don't recommend substituting agave for the maple syrup in this dessert—it won't come out quite right. So if you are a more vigilant sort of raw foodist, you might want to leave this one out of your repertoire, but you'll be missing out!

Keep the tart chilled until serving—if you let it sit out at room temperature too long it will soften and start to melt, especially in warmer weather.

This rich tart, a creation of Debbie Lee, our opening pastry chef, tastes almost sinful. It is one of the more popular desserts on our menu—I like the components as much as the whole.

Try crumbling the crust mixture into some coconut or vanilla raw ice cream.

For the tart crust:

3/4 cup cocoa powder

3/4 cup fine almond flour (page 230)

1/2 cup maple syrup powder (see Sources, page 360)

1/4 cup coconut butter

Pinch of sea salt

In a standing mixer with a paddle attachment, mix all the crust ingredients until thoroughly combined into a dough. You can do this by hand as well, with a wooden spoon in a large bowl. Press the dough evenly into a 9-inch tart pan with a removable bottom. Cover with plastic wrap and place in the refrigerator to chill 1 hour or more.

For the ganache filling:

2¹/₄ cups cocoa powder

1 cup coconut butter

2¹/₄ cups maple syrup

Blend all of the filling ingredients in a blender until smooth. Taste the ganache to make sure it's not grainy. If it is, continue blending further until completely smooth. Pour into the chilled tart crust. Lightly lift and drop the pan onto the counter to release any air bubbles. Place in the refrigerator to chill and set at least 3 hours.

For the vanilla cream:

**1 cup raw cashews,
soaked 4 hours or more**

1/2 cup coconut butter

2 tablespoons vanilla extract

1 cup coconut meat

**Seeds of 1/2 vanilla bean (or 1 additional
teaspoon vanilla extract)**

1/2 cup filtered water

1/4 teaspoon salt

1/2 cup agave nectar

In a Vita-Mix or high-speed blender, blend all the vanilla cream ingredients until completely smooth. Transfer to a separate container and refrigerate to chill and set, 2 hours or more. This will make a firm, scoopable cream. For a slightly softer cream, use half the amount of coconut butter.

For serving:

Use a chef's knife to cut the tart in half. It helps to run the knife under hot water and then dry it with a towel between cuts in order to cut more smoothly. Cut each half in half again and each quarter into 3 pieces for 12 evenly sized slices.

Top each slice with a spoonful of the vanilla cream.