

# Lime & White Chocolate Tart

Serves 12

## Ingredients

### CRUST BASE

- 80g *Rolled Oats*
- 70g *Almonds* (any nut you have)
- 60g *Coconut Shreds*
- 150g *Medjool Dates*
- 2 tbsp *Coconut Oil*
- 1 tsp *Vanilla Extract*
- 1 pinch *Sea Salt*

### FILLING

- 270ml full-fat *Coconut Milk*
- 200g vegan *White Chocolate*
- 2 *Limes Zest & Juice*
- 1 tsp *Agar Agar* (or corn/tapioca starch)
- ½ tsp *Vanilla Extract*

### TOPPINGS (optional)

- *Passion Fruit, Lime Slices, Edible Flowers, Puffed Quinoa, Chopped Pistachios*

## Instructions

### CRUST BASE

1. Place all ingredients in a food processor and blend until all the ingredients combine and start to stick together.
2. If the mixture appears dry, add a small amount of water.
3. Transfer everything into a 20cm removable bottom tart tin or in any glassware you have.
4. Press the mixture up the edges using your hands and even out along the bottom of whatever mold you use.
5. Place it in the fridge to set.

### FILLING

1. Place the *Coconut Milk, Agar Agar, Lime Zest and Lime juice* in a medium saucepan over medium heat.
2. Whisk the mixture well, then bring everything to a boil. Reduce the heat to low and let the mixture simmer for 5 minutes.
3. Turn off the heat, add in the *White Chocolate and Vanilla Extract* and whisk until the filling is smooth and glossy.
4. Allow to cool for 5 minutes then pour it over the prepared crust.
5. Place the tart back in the fridge to cool for a few hours (hopefully 3)
6. Top with additional toppings when set!

**SERVE & ENJOY!** 😊

Recipe by @adatewithsam and modified with love from *Feel Better Living*

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