No Bake Coconut and Lemon Tart

INTERMEDIATE • 30 MINS + CHILL TIME

Brimming with zesty, toasty, and creamy flavours. One bite and you'll be smitten by its chewy base and silky-smooth honey, cashew and lemon filling. Perfect for special occasions and gatherings.

SKILL LEVEL	PREP TIME	CHILL TIME	SERVINGS
Intermediate	30 mins	4 hours or overnight	10-12

Ingredients

Base

- 160g raw almonds
- 40g (½ cup) shredded coconut

Method

1. Base: Combine almonds, coconut and salt in a food processor and pulse until finely ground. Add honey and pulse until mixture comes together.
2. Tip dough into a 9 inch tart pan and use the back of a metal spoon to press into base and sides of pan.

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- Pinch fine sea salt
- 60g (2 tbsp) Capilano Pure Honey

Filling

- 230g (1 ¾ cups) raw cashews, soaked in cool water for 4-12 hours (or covered in boiling water and soaked 1-2 hours)
- 2 tbsp white chia seed, pulsed to a fine ground
- 180g (½ cup) Capilano Pure Honey
- 3 large lemons, zested
- ¾ cup lemon juice
- Pinch ground turmeric (optional, for colour)
- Pinch fine sea salt
- ¼ cup water
- ¾ cup melted and cooled extra-virgin coconut oil

To Serve

- 400ml coconut cream, chilled
- 30g (1 tbsp) Capilano Pure Honey
- 1 tsp vanilla extract
- 2-3 cups mixed berries

Method

3. Chill until ready to use and clean food processor bowl to prepare filling. place can of coconut cream in fridge to chill for serving.

4. Drain cashews and combine with ground chia, honey, lemon zest and juice, turmeric, and salt in food processor. Blend on low, gradually adding water then increase to high speed for 2-3 mins until silky-smooth, scraping down the sides of the blender as needed.

5. Add melted coconut oil and blend until just combined; don't over process or the mixture may become grainy.

6. Pour filling into prepared base and chill for 4 hours or overnight until firm.

7. To serve: Without shaking the coconut cream can, open can and skim off thickened cream at the top and place into stand mixer with whisk attachment. Add honey and vanilla and whisk until soft peaks form. Do not over-mix.

8. Remove tart from fridge and dollop whipped coconut cream into middle of tart. Use a spatula to gently spread over tart and top with berries.

9. To serve, slice with a sharp knife, wiping clean with a hot damp cloth between slices. Keep leftover tart in the fridge covered for up to 4 days.

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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