

Chocolate Tart - Gluten Free:

Amounts are for 3 to 4 tarts.

The tart has three parts : 1.) A nut pie crust, 2.) a thin berry sauce, and 3.) the chocolate cream.

Pie Crust:

Put in a food processor:

- 4 cups walnuts
- 4 cups cashew
- 3 cups sugar
- 2 cups gluten free flour (from Galam or buckwheat flour). Mix and then add:
- 350 gr melted margarine without trans fats.

Press the dough into 3 to 4 tart pans and bake for 8 minutes on 180 degrees.

After baking, put **berry sauce** onto pie crust.

Chocolate Cream:

Warm up in a double boiler while stirring often (otherwise chocolate can burn also in a double boiler):

- 1800 grams of chocolate
- 3.8 liters of sweet cream

While the chocolate is warming up, mix:

- 1 cup of water with
- 8 tablespoons of cornstarch

When chocolate mixture is hot, pour the cornstarch mixture into it.

Chocolate mixture should thicken. When this happens, switch off the fire and pour chocolate mixture into tart pans. Put sliced almonds or other things onto it. Put in freezer.