

## Blueberry Chocolate Tartlets

A generous portion of fresh blueberries and a good splash of black currant liqueur make these chocolate tartlets irresistible--serve dusted with cocoa powder or icing sugar. This recipe can be used with a buttery rich pastry crust or an unbaked healthy energy bar mixture.

### Filling Ingredients:

- 1 cup Fresh blueberries
- 1 Vanilla bean
- $\frac{3}{4}$  cup Soya cream or whipping cream
- $\frac{1}{2}$  lb 50% Bittersweet chocolate, roughly chopped
- 3 oz 85% Dark chocolate, roughly chopped
- $\frac{1}{6}$  cup Coconut oil or butter, at room temperature
- 2 tbsp Black currant liqueur or rum
- 1 tbsp Blueberry syrup or honey

Press the prepared crust mixture into the base and sides of the four 5 inch tartlet molds with removable bottom or use one of 10-11 inch size. Cover with plastic film and chill until ready for use. Blend the fresh blueberries in your mixer until smooth. Cut the vanilla bean in half lengthwise and scrape out the seeds. Chop chocolates into smaller even chunks and add into a large bowl. Place blueberry puree, soya cream, vanilla seeds and bean in a saucepan over a medium heat. Bring it to a simmer. Pour the hot blueberry-soya mixture over the chopped chocolate and let it sit for one minute. Stir until the chocolate has completely melted and smooth. Now add in coconut oil, black currant liqueur and blueberry syrup. Stir until well combined and smooth. Pour the berry-chocolate mixture into the prepared tartlet crusts and chill at least 4 hours or overnight.