

## Holiday Mousse Tart

### **Crust**

½ cup raw Hazelnuts  
2 cups raw Almonds (sprouted recommended)  
¼ + ½ teaspoon Sea Salt  
¼ teaspoon ground Nutmeg  
¼ teaspoon ground Ginger  
½ teaspoon ground Cinnamon  
½ teaspoon ground Cloves  
¼ cup Raw Cacao  
12 large Medjool Dates, pitted

### **Filling**

1 cup unrefined Virgin Coconut Oil, melted  
1 ½ cups canned full-fat Coconut Milk (ingredients should be coconut & water)  
2 cups Date Paste (See ingredients below)  
3 teaspoons Vanilla Extract  
¾ cup Raw Cacao

### **\*Date Paste**

2 cups Medjool Dates, pitted (about 16 dates)  
1 ½ cups Water  
Pinch of Sea Salt

### **Coconut Sugar Whipped Cream- Optional**

2 tablespoons Coconut Sugar  
2 teaspoons Vanilla Extract  
2 cups Heavy Whipping Cream

### **Topping-Optional**

ground Cinnamon

### **Special Equipment:**

10" Tart Pan with removable base  
Food Processor  
Powerful Blender  
Stand Mixer or Hand Blender -Optional  
Piping Bag- Optional

### **Preparation**

**Prepare Date Paste:** Place water, dates and a pinch of sea salt in a carafe of a powerful blender. Let the dates soak for 10 minutes in the carafe then blend on high speed until very smooth, about 1- 2 minutes. Add additional water if needed. Set aside. (Will yield about 2 cups)

**Prepare Crust:** Place hazelnuts, almonds, sea salt, nutmeg, ginger, cinnamon, cloves and cacao in a food processor and pulse until nuts are finely ground. Add dates in two batches and process until dates are fully incorporated and mixture easily sticks together. Add additional dates if needed. Press evenly into the bottom and the sides of a 10" tart pan and refrigerate until firm, about 30 minutes. (Refrigerate until filling is ready)

**Prepare Filling:** Place all ingredients for the filling in a food processor and blend until smooth. Pour mixture in the cooled crust and chill overnight.

**Optional - Prepare Coconut Sugar Whipped Cream:** Chill the bowl of a stand mixer and the whisk attachment in the freezer for 15 minutes. Place coconut sugar, heavy whipping cream and vanilla extract in the bowl and whisk until stiff peaks form, about 4-5 minutes. Transfer mixture to a piping bag and refrigerate until used. Slice and serve with desired amount of whipped cream and a dash of cinnamon.