



Fruit oat tart with Nutella®

Tarts | Vegetarian | Breakfast | Lunch | Mid-afternoon | Summer

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Pastry :

250gr of oat
230gr of crushed hazelnuts
2 tblsp sesame seeds
140gr of melted coconut oil
160gr of liquid honey
1 tsp of vanilla extract

Filling :

225gr of Nutella®
250gr of raspberries
150gr of strawberries
120gr of blueberries
100gr of red currant

PREPARATION

Preheat the oven to 160°C.

Mix the oats, crushed hazelnuts, sesame seeds, coconut oil, honey and vanilla extract together in a bowl.

On a baking tray lined with baking paper, in greased size 8 cookie cutters, add 3 tablespoons of the mixture.

With the lightly oiled cookie cutter pusher, evenly flatten the dough then bake for 15 to 17 minutes.

As soon as the pie crusts come out of the oven, it is important, using a spoon, to press down firmly on each edge to solidify the crust and give it an even finish.

Leave to cool completely then peel off very gently with a spatula. Clean the fruit then cut the strawberries into quarters.

In the pie crusts, spread 15 g of Nutella® then place the fresh fruit on top.