



Lemon tart

A RECIPE BY @PRONOUNCED

ingredients

crust

- 1 cup of almond flour
- ½ cup rolled oats
- ¼ cup olive oil
- 2 tbsp maple syrup
- ¼ tsp salt

filling

- ½ cup cooked millet
- 7 oz silken tofu
- ¼ cup coconut cream
- ¼ cup maple syrup
- ¼ cup fresh lemon juice
- 1 tbsp lemon zest
- 1 tsp vanilla extract
- 1 tsp turmeric
- ¼ tsp salt

directions

- Preheat your oven to 350°F (176°C)
- In a food processor, grind the rolled oats until they become a fine flour.
- Add your almond flour, melted coconut oil, maple syrup and salt.
- Blend until you get the crumbly texture.
- Take it out and press into an 9 inch tart pan, using fingers or spatula to smooth it out and create even thickness crust.
- Bake the crust for around 12 minutes. It will start turning brown and smell fragrant. While the crust is cooking prepare the filling!
- Remove the crust from the oven and let it cool down completely.
- In a food processor add the cooked millet until it forms fine, crumbly texture
- Add the silken tofu, coconut cream, maple syrup, lemon juice and zest, vanilla extract, turmeric powder if using and salt.
- Blend all till you have smooth and creamy texture.
- Pout the filling into you pre-baked tart crust and smooth it out with spatula.
- Bake the tart for around 25 minutes or until you can see the filling is set.
- Remove the tart from the oven and let it cool to room temperature.
- Once your tart is cooled, put it in the fridge to chill for at least 1 hour before serving.
- ENJOY!

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