

Gluten free cocoa tart with orange cream



- DIFFICULTY: Easy
- PREPARATION TIME: 20 min
- COOKING TIME: 30 min
- PORTIONS: 6-8 Portions

Introduction:

the **Gluten free cocoa tart** is a super greedy dessert. Filled

with an **orange cream** with an enveloping flavor.

Do you remember the Rossana candy? **Rossana candies** are typical Italian candies that all children loved. They were filled with cream, a cream so good that you fell in love with the first bite.

This orange cream has that flavor!

I **added** a few **drops of natural rum** flavoring to the cream and it tasted amazing.

The **shortcrust pastry** is made **without butter and without oil**, I **added peanut butter** to the dough which makes it **crumbly and tasty**.

The crunchy cocoa base and the **“Rossana”** orange cream will surprise you, as it happened to me.

Suitable for everyone, celiacs, lactose intolerant and for those who love to pamper themselves with a good and light dessert, without giving up their diet.

Perfect for breakfast, as a snack and also as a dessert at the end of a meal.

What more do you want?

Yes, the recipe!

Here's what you'll need to prepare it.

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Ingredients:

Shortcrust pastry base:

150 g of Rice Flour

20 g of Almond Flour

1 Egg

1 and $\frac{1}{2}$ sp of Peanut Butter

10 g of Bitter Cocoa

30 g of Coconut Sugar

1 tsp of Cream of Tartar

70 ml of Almond Milk

Orange cream:

300 ml of almond milk
4 Yolks
2 sp of Acacia Honey
Q.b Vanilla flavor powder
1 Orange (juice) + Zest
10 g of Rice Starch / Tapioca / Corn
Q.b Natural Rum flavor

Decorate it with you like.

What do you need:

Planetary /Bowl

Whip

Fork

Baking paper

Round mold 18 cm

Non stick pan

Electric whisk

Tips:

- The gluten free cocoa tart can be kept in the fridge for 2-3 days.
- I do not recommend freezing it because after thawing the cream will no longer have the right consistency.
- If you want the "Rossana" taste, you must not omit the rum aroma.

Method:

Preheat the oven to 180 degrees.

Prepare the shortcrust pastry; put all the ingredients in the mixer with the leaf hook or in a bowl, mix in all the ingredients and start kneading. Form a smooth and homogeneous dough.

Spread the pastry on baking paper, transfer it to the mold, pierce the bottom with a fork and cook at 180 degrees for 30 minutes.

Meanwhile, the shortcrust pastry cooks, prepare the orange cream.

In a bowl pour the egg yolks with the honey, whisk for 5 minutes, add the starch and continue to mix.

In a non-stick saucepan, simmer the milk with the orange juice, zest, vanilla and rum flavoring. When it reaches the temperature, pour the milk into the bowl, mix with a whisk and return to the heat. Cook over low heat until the cream has set completely, stirring constantly. When ready, pour it into a bowl, cover with cling film and let it cool.

Once the base is cooked, let it cool and then pour the cream inside. Transfer to the refrigerator for 3-4 hours.

Serve your gluten-free cocoa tart with fresh fruit of your choice.