



Orange Beet Tartlets With Almond Fig Crust

These tartlets will make your belly rumble even if you just ate — after all, there's always room for dessert. They are raw, vegan, gluten-free because the crust is made from almond flour, and soooo good for your body ... and your taste buds. Let's eat!

Ingredients

For the Crust:

1 cup Farm Fresh Nuts [Turkish Figs](#)
3/4 cup [Farm Fresh Nuts Natural Ground Almond Flour](#)

For the Cream:

1 cup Farm Fresh Nuts [Raw Cashews](#)
, soaked in water for 3 hours then rinsed
1/4 cup peeled and chopped red beet
2 tablespoons coconut sugar
1 teaspoon lemon juice
1 peeled and chopped orange
3 tablespoons chopped Farm Fresh Nuts [Raw Shelled Pistachio Kernels](#)

Preparation

To Make the Crust:

Blend the figs and almond flour together until you get a sticky, very thick paste that's similar to heavy dough. Press into lined tart tins. If the dough is too sticky when you're trying to press it into the tart tins, just wet your fingers a little.

To Make the Cream:

Blend all ingredients together until smooth and like very thick yogurt. Pour into your tart crusts and refrigerate overnight so the flavors can develop. Garnish with chopped pistachios and serve.