





## DAIRY-FREE SPLICE TART

Preparation time: 25 minutes

Cooking time: 40 minutes

Serves: 10

Difficulty: ★★★

225g plain flour

45g icing sugar

85g coconut flour

pinch fine salt

150g solid coconut oil

9 egg yolks

finely-grated zest and juice of 4 lemons  
(1 cup juice)

200ml extra virgin olive oil

2 tsp vanilla paste

350g caster sugar

4 eggs

30g cornflour

400ml coconut cream

1½ Tbsp powdered gelatine

1 tsp coconut essence

**1 Preheat** oven to 180°C. Combine the flour, icing sugar, coconut flour and salt in a food processor and pulse to combine. Add the coconut oil and process on low speed until crumbly.

**2 Whisk** 5 yolks, zest of 1 lemon, 1 tsp vanilla and 75ml extra virgin olive oil in a bowl. Add to the processor with the motor running, until a dough forms. Wrap in cling film and refrigerate for 2 hours.

**3 Roll** out the dough to a 40cm disc and line into a 24cm deep tart ring. Line with damp baking paper, fill with baking weights, then bake for 30 minutes, until golden. Cool on a wire rack.

**4 Combine** the juice, remaining zest, remaining yolks, eggs, remaining vanilla, 250g caster sugar and cornflour in a bowl and whisk until smooth. Set over a saucepan of barely simmering water and cook, whisking constantly, until it thickens.

**5 Remove** from the heat and whisk in the remaining oil. Pass through a fine sieve, then pour into the pastry shell and smooth. Refrigerate until firm.

**6 Warm** the coconut cream and remaining caster sugar in a small saucepan over a moderate heat until dissolved. Mix the gelatine with ¼ cup and set aside for 5 minutes, then whisk into the coconut mixture to dissolve. Stir in the coconut essence, then pour over the tart and refrigerate until set.

