

Peanut Butter Tart

INGREDIENTS

200 g oat or spelt biscuits
75 g butter, melted
400 g crunchy peanut butter
175 g icing sugar
200 g VIVANI Superior Dark Chocolate
100 g butter
4 tbsp water

METHOD

Crush the biscuits into fine crumbs and mix with the melted butter. Press the biscuit mixture firmly into the bottom of a greased springform tin lined with greaseproof paper. Leave to set in the fridge.

Whisk the peanut butter and icing sugar together using an electric whisk, until creamy. Spread the mixture over the biscuit base.

Chop up the chocolate and melt in a water bath with the butter (do not let it get too hot). Add the water and stir carefully.

Spread the mixture over the peanut butter layer and smooth until flat. Leave the tart to set (not in the fridge).

Cut into small pieces, the tart is very rich!