

# Chocolate Fruit Torte

Presented by **René Archner** of Vibrant Earth Creations

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Serves 8

## Crust

- ◆ 250g shelled macadamia nuts
- ◆ 2 T light honey
- ◆ pinch of Himalayan Crystal Salt

## Chocolate cream

- ◆ 5 medium avocados, seeded and peeled
- ◆ 1 c xylitol or raw cane sugar
- ◆ 2 t vanilla extract
- ◆ ½ t cinnamon, optional
- ◆ 1 ½ c organic cocoa powder
- ◆ pinch of Himalayan Crystal Salt

## Fruit

- ◆ 2 ripe bananas, sliced thinly in rounds
- ◆ 4 oranges, peeled, cut into halves and sliced thinly



1. To make the crust, put the macadamia nuts in a food processor and process until a coarse texture is achieved. Add the honey and salt and continue grinding until mixture becomes sticky.
2. Press the crust mixture into a spring form (~ø24 cm) and set aside.
3. To make filling, process all the chocolate cream ingredients in a food processor.
4. Spread a thin layer of chocolate cream on top of crust cover with banana slices. Spread another layer of chocolate over the fruit and smoothen surface. Chill in the refrigerator or freezer until firm enough to cut.
5. Just prior to serving, attractively arrange thinly sliced orange halves around the top of the pie, to completely cover the filling.

*“There’s more to life than chocolate, but not right now”*

*Anonymous*

# Vibrant Earth Creations

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## Vibrant Earth Creations

P.O. Box 14, Opua

Bay of Islands,

New Zealand



phone: +64 (0)9 402 7197

mobile: +64 (0)21 1551 629

[info@raw4you.com](mailto:info@raw4you.com)

[www.VibrantEarthCreations.com](http://www.VibrantEarthCreations.com)