

RECIPE | BERRIES



STRAWBERRY BASIL TART



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INGREDIENTS

12 oz Pure Flavor® Sweet Blooms®
Strawberries, sliced
12 fresh basil leaves, divided
1 pie crust, cooked
1 ¼ cup pistachios, divided

1/3 cup rice malt syrup
¼ cup almond milk
4 tbsp coconut oil, melted
Juice of 1 lemon
Fresh mint, for garnish

DIRECTIONS

- 1 In a blender combine 1 cup pistachios, almond milk, rice malt syrup, and lemon juice. Blend until smooth.
- 2 Next, add coconut oil and 8 basil leaves and blend until smooth.
- 3 Pour filling into the shell and let set in fridge for 1 hour.
- 4 Chop remaining pistachios.
- 5 To serve, arrange strawberries and pistachios on top of filling.
- 6 Garnish with remaining basil leaves and fresh mint to serve.



90 min

80 min | **10 min**
PREP. | COOKING



6



medium