



RECIPE | BERRIES

# STRAWBERRY BASIL TART



80 min  
PREP.



6



medium

90 min

10 min  
COOKING



## 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.

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