

# White Chocolate Vegan Blackberry Tart

## Ingredients

### For the Crust:

- 1 ½ cups all-purpose flour
- ¼ cup granulated sugar
- 1 tsp. cornstarch
- A pinch of salt
- ½ cup vegan butter
- 1 tsp. vanilla extract
- 2-3 tbsp. plant-based milk

### For the Fillings:

- 12 oz. blackberries
- ½ cup granulated sugar
- 1 lemon
- 1 tsp. agar agar powder
- 1 batch [white chocolate pudding](#)
- Powdered sugar for decoration (optional)

## Steps

1. Start by making your crust. Add the flour, sugar, cornstarch and salt to a food processor, and pulse a few times to combine. Add the butter, cutting it into pieces roughly the size of a tablespoon. Pulse until the butter is integrated into a crumbly or sandy texture. Add the vanilla extract, and turn the food processor on. Add vegan milk, ½ tbsp. at a time, until a dough forms into a ball. Remove from the bowl, form into a disk, and cover in plastic wrap. Place in the fridge to chill for at least 30 minutes (but you can also leave it overnight or longer).

2. Once the dough is chilled, preheat the oven to 375°F (190°C), and grease a 9-inch round baking dish. Roll out the dough to an 11-inch circle, and place it in a into the prepared baking dish. Cut out a piece of parchment paper that covers the base of the tart, and line with dried beans to keep it flat. Blind bake the tart for 20 minutes, then remove from the oven and allow to cool.



3. Next start on the blackberry filling. Set aside a few berries to use as decoration (optional). Add the blackberries along with half a cup of sugar to a medium-sized saucepan, and heat to a simmer. Cook, smashing up the berries, until they have lost most of their structure. Remove from the heat and push through a fine metal strainer to remove the seeds. Return to the pot, and add the sugar. Cook, stirring until the sugar is dissolved. Add the lemon juice and agar agar. Whisk well to avoid any lumps, and bring to a simmer. Stirring while you cook, continue for several minutes while the jelly thickens. Remove from the heat, and pour directly into the cooled tart shell. Place in the fridge to set and chill.

4. Make the white chocolate pudding as directed [in the recipe](#). Pour the warm pudding over the blackberry jelly until it reaches the top of the tart shell. Decorate the top with fresh berries, if desired. Return to the fridge and let set until cool. Top with powdered sugar, and serve.