

Raspberry Bites
from
foodtalk4you.com

2 packages of Athen's Foods Mini Phyllo Dough Shells – keep in package trays for assembly.

In a saucepan, combine:

1 cup fresh raspberries

1 Tablespoon chia seeds

4 Tablespoons water

Cook, stirring constantly over medium/low heat, breaking apart the raspberries as you stir. When the spoon/spatula leaves a drag mark that lingers through the raspberry mixture, remove pan from heat to cool.

Melt 2/3 bar of 60-72% dark chocolate. Fill each tart with enough melted chocolate to cover the bottom of each tart.

Prepare the creamy filling. In a medium mixing bowl, using the whip attachment to your mixer, combine:

- a. 1/3 cup ricotta cheese
- b. 1/2 cup softened cream cheese
- c. 1/2 cup powdered sugar
- d. A few drops of vanilla extract to taste

Consistency of the mixture needs to be suitable for piping and holding its shape.

Continue assembling the tarts:

- Spoon about 1/2 teaspoon of cooled raspberry mixture into each tart – enough to cover the chocolate at the bottom.
- Then, pipe in the cheese filling using a size 12 round tip attached to a piping bag.

Remelt any leftover chocolate and/or add additional chocolate PLUS just a touch (1/2 pea size amount) of coconut oil to thin to a drizzling consistency. Fill a small piping bag or a plastic sandwich bag and snip off the tip/corner to create a small opening for drizzling.

Drizzle chocolate across the tops of each filled tart. Refrigerate for 30 minutes prior to plating.

Enjoy!