## INGREDIENTS

- 2 cups apple, roughly diced
- 1 cup apple, finely diced
- 3 cups dates
- $1 / 2$ cup walnuts
- 1 lemon, juiced
- $1 / 2$ cup young coconut meat
- 1 tsp rosemary
- $1 / 2$ tsp ginger
- $1 / 4$ tsp sea salt
- $1 / 4$ tsp cinnamon
it's about the


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## DIRECTIONS

For the crust, process $1 / 2$ cup walnuts with 2 cups dates, sea salt, and rosemary. Line a mini cupcake pan with plastic wrap and press the crust into each mold to form little pie cups. Cover and place in freezer.

For the filling, pulse 2C roughly diced apple, 1C dates, $1 / 2$ lemon juice, ginger, and cinnamon in the food processor until combined. Stir in 1cup finely diced apple. Spoon mixture into each pie cup.

For the coconut cream topping, blend young coconut meat and $1 / 2$ lemon juice until smooth. Top each pie with a spoonful of coconut cream and a sprinkle of chopped rosemary.

Enjoy!

