



VEGAN CHOCOLATE CHEESECAKE

A chocolate cake good for vegans, light and gluten free.



INGREDIENTS:

BASE

300 g. Dotted dates

150 g. Cashew nuts

1 n. SPOON bitter cocoa powder
Emilia

STUFFING

250 g. bio-cashew cream

300 g. dark chocolate Emilia

250 ml coconut milk

4 n. SPOONS maple syrup

Colored sugar Crispy cocoa grain



Difficulty
MEDIUM



Preparation
300 min



Portions
6

- 1** In the mixer's glass, roughly chop the cashew nuts, then combine dates and cocoa and whisk for a few minutes. Divide the mixture obtained in 4 parts and the bottom of 4 mono-portion molds of 10 cm diameter or one of the diameter of 22, slightly greased. Level with the back of a spoon in the water and let it rest in the fridge.

TIP

Chocolate cream can be made even more delicious with pears and hazelnuts, or candied orange, or dried apricots and pistachios, or chocolate: the combinations are almost infinite.

- 2** In a pot heat up the coconut milk without boiling it and incorporate the cashew cream, stir well until it is well-blended. Melt the chocolate in a bain-marie, then combine the coconut and cashew nut mixture with maple syrup. Mix well and divide into single-stamp molds or pour into the single mold. Rest in the fridge for at least 4 hours.
- 3** Remove from fridge and deform. Let it stand for half an hour at room temperature, then decorate with crispy cocoa and colored sugar, or with chocolate cracks and berries and coconut cream.