

Strawberry Vegan “Cheesecake”

Vegan – Gluten Free – 1 medium round cheesecake (20cm) or 12 muffin tin mini cheesecakes.

BASE INGREDIENTS

1 cup	150g	organic almonds
1 cup	150g	soft pitted dates (<u>*check each date for stones</u>)
½ cup	45g	organic desiccated coconut
	8g	Rind of one organic lemon grated
¼ tsp	2g	organic sea salt
2 Tbsp	24g	organic virgin coconut oil

FILLING INGREDIENTS

2 cups	250g	organic whole cashews – soaked (2-4 hrs in warm cold water) and drained
¼ cup	60g	organic lemon juice, freshly squeezed
1 ¼ cup	270g	coconut cream
½ cup	170g	organic agave syrup
1½ cups	220g	defrosted frozen (or just use fresh) strawberries
1/3 cup	68g	virgin organic coconut oil, melted
1/3 cup + 1 Tbsp	75g	cocoa butter, melted
2 tsp	5g	psyllium husks
½ cup		whole frozen raspberries (NOT defrosted. Don't blend.)

TOPPING INGREDIENTS

1/3 cup	40g	defrosted frozen strawberries
1 tsp		organic agave syrup

METHOD

- 1. Base** – line 20cm spring form round tin with baking paper.
Place all the base ingredients into your food processor. Process until the dates and nuts are in small pieces (like breadcrumbs) and the mixture starts to hold together when squeezed in the palm of your hand. Spread evenly over the base of your tin, then press in. Don't go up sides. Refrigerate (or freeze) while making filling.
- 2. Filling**
 - Use a blender (works better than a food processor). Place in the blender jug: cashews, lemon juice, coconut cream, agave and defrosted berries. Start blending. Then pour in the melted oils and blend immediately (so the oils have no chance to set). Continue blending until all the filling is completely smooth – this may take several minutes. Taste a few times until there are no gritty bits.
 - Pour 1/3 of your filling over your base, sprinkle over half the (still) frozen raspberries, pour another 1/3 of the filling, sprinkle remaining frozen raspberries, then the rest of the filling, covering any raspberries. Tap the tin on bench a few times to settle the top.
- 3. Topping** – don't wait, do this before the filling sets.
 - Squash the defrosted strawberries with a fork or in a blender and mix in the syrup.
 - Starting in the centre, make a swirl of the topping, using it all up. Now using the point of a sharp knife make a swirly pattern (going round and round with the knife from the centre out).
- Refrigerate until set (minimum 8 hours). Or freeze. Remove from freezer one hour before serving.