

STRAWBERRY BASIL VEGAN CHEESECAKE



INGREDIENTS

CRUST LAYER:

- 60g almonds (1/2 cup)
- 70g sunflower seeds (1/2 cup)
- 100g dried figs, about 5 large figs (1/2 cup)
- 1/4 lemon, zest
- pinch pink salt
- 1tsp maple syrup

STRAWBERRY LAYER:

- 250g strawberries (2 cups)
- 120g cashews, soaked overnight (1 cup)
- ½ lemon, zest
- ½ lemon, juice
- 60ml maple syrup (1/4 cup)
- 1tsp vanilla
- 100g coconut butter (1/2 cup)
- 2tbsp coconut oil

BASIL LAYER:

- 35g fresh basil (1 cup)
- 120g cashews, soaked overnight (1 cup)
- ½ lemon, zest
- ½ lemon, juice
- 60ml maple syrup (1/4 cup)
- 1tsp vanilla

- 1 can full fat coconut milk, refrigerated overnight
- 60ml coconut oil (1/4 cup)

INSTRUCTIONS

Prepare 6" round cake tin with removable base.

CRUST LAYER:

1. Place almonds and sunflower seeds into a food processor and pulse few times until coarsely ground. Add dried figs, lemon zest and salt and blend until the mixture comes together. Finally add 1tsp of maple syrup and blend again. You should have a sticky mix when pressed together.
2. Spoon the crust mix into the tin, spread evenly onto the base and press tightly down. Place into a fridge.

STRAWBERRY LAYER:

1. In a double boiler gently melt coconut butter with coconut oil and set aside.
2. Rinse the soaked cashews under running water and place into blender. Add strawberries, lemon zest, juice, maple syrup and vanilla and blend until smooth. Slowly add melted coconut butter and blend until incorporated. Make sure the mixture is at room temperature before adding the coconut butter.
3. Spoon the mixture onto the crust layer and smooth out the top. Place into a freezer for about 2 hours or until set enough for the next layer.

BASIL LAYER:

1. Gently melt coconut oil and set aside.
2. Blanch the basil for about 20 seconds in a pot of boiling water. Immediately rinse under cold water or place into an ice cold bath. Squeeze the excess water out before using.
3. Rinse the soaked cashews under running water and place into blender. Add blanched basil, lemon zest, juice, maple syrup and vanilla. Scoop the solid part from the can of coconut milk, add to the blender and blend until smooth. Slowly add melted coconut oil and blend until incorporated.
4. Spoon up to a half of the mix onto the strawberry layer and place back into freezer preferably overnight until set. Spoon the rest of the frosting into a bowl and place into fridge.
5. Once the cake is completely set take the frosting out of the fridge. If it's not in a pipable consistency place into freezer for about 1 to 1 1/2 hours. Once it thickens whip the frosting with an electric whisk and spoon into a piping bag fitted with a large star nozzle.
6. Pipe on top of the cake keeping the cake in its tin and place back to freezer to set again.
7. Once set carefully remove from the tin and place onto a serving dish.
8. Leave to thaw before serving.
9. Store in a fridge or freezer.