

CHARDONS

DAY 5 – DESSERT

Cheesecake with mixed berries

(V), (VG), (LF)

Serves 8



Recipe Ingredients

Crust

- 200g pitted dates
- 120g walnuts

Filling

- 180g raw cashews
- Juice of 1/2 lemon
- 80g vegetable oil
- 150g coconut cream
- 120ml golden syrup



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Morning preparation

9.00am

1. Soak raw cashews in boiling water for an hour

9.45am

2. Use the base of the cake tin to cut a circular piece of greaseproof paper and layer on the bottom
3. Add all pitted dates to the food processor and blend until small bits remain and it forms into a ball and remove
4. Add the walnuts and blend into a meal. Then add dates back and pulse until a loose dough forms – it should stick together when you squeeze it in hands
5. Poor in crust mix and press down to the edges of the tin flattening with hands. Once flat set in the freezer for 30 minutes to an hour or until set

10.45am

6. Place all filling ingredients into food processor and mix until smooth
7. Take out frozen/set crust and poor mixture directly on the crust. It will spread naturally to the edges but give it a few knocks on the work surface to release any air bubbles
8. Cover with cling film once cooled a little and place tin into freezer to set over the day

Evening preparation

8.00pm

1. Remove cling film and carefully remove the dessert from the tin leaving just the greaseproof underneath and place onto a white chopping board
2. Portion while still frozen. Use a measuring jug with hot water to warm knife, cleaning the knife each time so keeping portion clean
3. Keep amount of portion needed for that night and defrost around 10/15 min before serving
4. Place the other portions in a plastic container each slice between greaseproof (see video)



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5. Serve on dessert plate with mixed berry compote on top (as per the normal cheesecake)