



RAW PASSIONFRUIT CHEESECAKE

20CM CAKE OR 16 INDIVIDUAL ONES



LYDIA DAVIS

BASE

- 60g dried coconut
- 150g whole OR ground almonds
- 50g cashew nuts
- 1/4t vanilla powder or 1 tsp vanilla product of choice
- Pinch sea salt
- 190g dates
- 40g coconut oil- melted
- Splash of water if needed.

Blend coconut, nuts, salt, and vanilla until a chunky flour. Add dates and blend to couscous like texture.

Add oil and water (if needed). If too dry add a splash more water and if too sticky add more coconut.

Mix and press into a lined tin or individual moulds if using.

FILLING

- 260g Soaked cashews
- 130g Coconut cream
- 100g pure maple syrup
- Juice and zest of 1 Lemon
- 1/4t Vanilla powder or 1 tsp vanilla product of choice
- Pinch sea salt
- 130g melted Coconut oil
- 150g fresh or frozen passionfruit pulp
- 1 tsp freeze dried passionfruit pulp (optional)

Rinse cashew nuts under cold water. Blend all ingredients except coconut oil and passionfruit on high for 30 seconds. Scrap down and blend again until nice and smooth.

Slowly add oil while the blender is running and blend until mixed. Mix though $\frac{3}{4}$ of the passionfruit pulp.

Pour over base then top with the rest of the pulp. Freeze for 3-4 hours for a cake and 2hours for smaller ones.