Vegan cheesecake American Retro style

COOKING LOVERS TEKA

Consejo del chef

Put the cashews in water for 2-3 hours before making the filling. Then place them in a colander and wash them before use.

Raciones para 1

125 gr Raw cashews

250 ml Coconut cream

250 gr Vegan cream cheese

1 Tablespoon of cornstarch

1 Teaspoon of vanilla extract

70 ml Agave syrup

1 Tablespoon of melted coconut oil

2 Teaspoons of lemon zest

2 Tablespoons of lemon juice

200 gr Vegan cookies to taste

50 gr Peeled nuts

65 gr Margarine

1 First, we will make the base by grinding the cookies and nuts and mixing them with the melted margarine until we have mouldable dough.

2 Place this dough evenly on the base of a round mould with removable bottom with a 15 cm diameter approximately, and previously covered with parchment paper.

3 Preheat the oven to 180°C, top and bottom heat. Meanwhile, we will prepare the filling.

4 Place the hydrated cashews in the mixer with the coconut cream, vegan cream cheese, cornstarch, vanilla and agave syrup, coconut oil, lemon zest and lemon juice.

5 Pour this mix into a pan and heat over medium-high heat, stirring, until we reach a smooth and creamy texture.

6 At this point, we can taste it and decide if we need to add some sweetener, vanilla, or lemon juice.

7 Pour the filling into the mould and bake for 50-60 minutes.

8 Take it out of the oven and let it cool before removing the cake from the mould.

9 Garnish with a layer of raspberry marmalade and whole raspberries.

Chef's Notes

COOKING
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