

Raspberry Raw Cake Recipe

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Prep. time : 20 minutes

Cook time : 0 minutes

Ready in 20 minutes plus cooling

Level : Basic

For the Base:

- Dates, soaked 100g (1cup) (weight before soaking)
- Almonds 120g (1cup)

For the Cream:

- Cashew nuts, soaked overnight 200g (1.5cups) (weight before soaking)
- Raspberries, pureed 330g (1.5cups)
- Agave syrup 120g (8Tbsp)
- Cocoa butter 65g (8Tbsp)
- Lemon juice 10g (1Tbsp)

Directions

1. Put almonds into a food processor, and pulse them until they are roughly chopped. Add soaked and drained dates and again pulse a couple of times until you get crumbly and sticky mixture.
2. Press the base into the bottom of your round pan 16cm (6") in diameter, lined with acetate strip, and put it into the freezer until you make the cream.
3. Put soaked and drained cashew nuts, raspberry puree, agave syrup, melted cocoa butter and lemon juice into the blender, and blend thoroughly until you get a smooth mixture.
4. Pour the cream over the base and put in the freezer for a couple of hours or leave in the fridge overnight.