

Raw Chocolate Cake Recipe

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Prep. time : 10 minutes

Cook time : 0 minutes

Ready in 10 minutes plus cooling

Level : Basic

The Base:

- Hazelnuts, toasted 150g (5.3oz)
- Dates pitted 85g (3oz) (weight before soaking)
- Cocoa powder 25g (4Tbsp)
- Water 10g (2Tsp)

The Cream:

- Cashew nuts 200g (7oz) (weight before soaking)
- Almond Milk 220g (7.7oz)
- Cocoa butter 120g (4.2oz)
- Maple syrup 100g (3.5oz)
- Cocoa powder 45g (1.6oz)
- Fresh strawberries and slivered almonds for decoration

Directions

1. Prepare cake ring 16cm (about 6") in diameter. Put it on the cake board and line with acetate strip.
2. Soak the dates and cashew nuts in cold water for a couple of hours or overnight.
3. Put hazelnuts in the food processor. Pulse until roughly ground, and then add soaked and strained dates, cocoa powder and water. Pulse again until you get

crumbly mixture. Press the mixture into the bottom of the mold and freeze while you make the cream.

4. Put strained cashews, melted cocoa butter, almond milk, maple syrup and cocoa powder into a blender and blend until smooth.
5. Pour the cream into the mold over the base and freeze for a couple of hours or overnight.
6. When the cake sets, take it out from the mold and decorate it with fresh strawberries and slivered almonds.