

# Blueberry, Matcha and Passion Fruit Mini Cakes

## Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 30 minutes

Cook time : 5 minutes

Ready in 35 minutes plus cooling

Level : Basic

### **Ingredients:**

#### **The Base:**

- Blanched almonds 200g (7oz)
- Dates (soaked in cold water for a couple of hours - this is weight before soaking)  
85g (3oz)

#### **Blueberry Cream:**

- Cashew nuts (soaked in cold water for a couple of hours - this is weight before soaking) 170g (6oz)
- Almond milk 85g (3oz)
- Wild blueberries 115g (4oz)
- Neutral tasting coconut oil, melted 90g (3.2oz)
- Maple syrup 85g (3oz)
- Lemon juice 15g (1Tbsp)

#### **Matcha Cream:**

- Cashew nuts (soaked in cold water for a couple of hours - this is weight before soaking) 255g (9oz)

- Almond milk 200g (7oz)
- Neutral tasting coconut oil, melted 115g (4oz)
- Maple syrup 100g (3.5oz)
- Matcha powder 5g (1Tbsp)

### **Passion Fruit Jelly:**

- Passion fruit puree 115g (4oz)
- Coconut milk 50g (1.8oz)
- Maple syrup 30g (1oz)
- Agar agar powder 2g (1Tsp)

### **Utensils and equipment:**

- Round, 8cm (about 3") in diameter, and 5cm (2") high molds (6 pieces)
- "Tourbillon" silicone mould
- Blender

### **Directions**

1. Soak cashew nuts and dates in cold water for a couple of hours, strain them, and then discard the water. Have all the ingredients at room temperature, and melt coconut oil in the microwave.
2. To make the base put blanched almonds into a food processor and pulse until they are roughly chopped. Then, add presoaked dates. Pulse again until you get crumbly, but sticky mixture. When you squeeze it in your hand it should stick together.
3. Prepare six round, 8cm (about 3") in diameter, and 5cm (2") high molds, and line them with acetate strip. Then, put 50g (1.8oz) of the base mixture into each mold. Smooth it with the bottom of the glass, and then, put everything in the freezer to set.
4. To make blueberry cream put presoaked cashew nuts, almond milk, melted coconut oil, thawed wild blueberries, maple syrup and lemon juice into a blender. Blend on high speed until you get smooth cream.

5. Transfer blueberry cream into a piping bag without tip, and fill the molds halfway. Tap the molds against the counter to smooth the surface of the cream, and then, put everything back in the freezer to set.
6. While blueberry cream is setting, make passion fruit jelly. To do that put passion fruit puree, coconut milk, maple syrup and agar-agar powder into a saucepan, and stir well with a whisk. Bring the mixture to a boil. When the mixture boils, continue cooking for a couple of minutes. Then, remove the pan from the stove.
7. Put the mixture into a piping bag without tip, and fill medium sized vortex shape silicone mould known as "tourbillon mould". Then put it in the freezer to set.
8. To make Matcha cream, put presoaked cashew nuts, almond milk, coconut oil, maple syrup and matcha powder into a blender. Blend on high speed until the mixture becomes smooth.
9. Transfer the mixture into a piping bag without tip, and fill the molds all the way to the top. Tap the molds against the counter to smooth the surface of the cream. Then puncture the air bubbles using a wooden skewer. Put everything back in the freezer to set.
10. When your mini cakes are set, remove them from the mold, and peel off the acetate strip. Remove passion fruit jelly from the silicone mold, and put jellies onto your mini cakes. Finally decorate mini cakes with wild pansies.
11. There, your colorful and healthy blueberry, matcha and passion fruit mini cakes are done and I hope you will like them! Enjoy!