

Mixed Berry and Coconut Raw Cake Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 10 minutes

Cook time : 0 minutes

Ready in 10 minutes plus cooling

Level : Basic

Ingredients:

Almond Base:

- Almonds 115g (4oz)
- Dates, pitted (weight before soaking) 55g (2oz)

Mixed Berry Cream:

- Cashew nuts (weight before soaking) 130g (4.6oz)
- Mixed berry puree 200g (7oz)
- Lemon juice 10g (2Tsp)
- Coconut oil (neutral tasting) 100g (3.5oz)
- Maple syrup 70g (2.5oz)

Coconut Cream:

- Cashew nuts (weight before soaking) 140g (5oz)
- Coconut milk (room temperature, well stirred) 160g (5.6oz)
- Coconut oil, melted (extra virgin) 70g (2.5oz)
- Maple syrup 60g (2.1oz)
- Shredded coconut 10g (1Tbsp)

Directions

1. Soak cashew nuts and dates in cold water for a couple of hours or overnight. Strain them before use.
2. To make almond base place almonds into a food processor and pulse until they are roughly chopped. Add soaked and drained dates and pulse until you get crumbly but sticky mixture.
3. Transfer the mixture into a 16cm (6.3") in diameter cake ring lined with acetate strip and press it into the bottom of the mold using a spoon. Put everything in the freezer to set.
4. To make mixed berry cream place soaked and drained cashew nuts, mixed berry puree, lemon juice, coconut oil and maple syrup into a blender and blend until you get smooth mixture. Pour it onto the base, shake the mold to distribute the mixture evenly, and put everything in the freezer for a couple of hours, until it sets.
5. To make coconut cream put soaked and drained cashew nuts, coconut milk, coconut oil, maple syrup and shredded coconut into a blender and blend until you get smooth mixture. Pour it onto the frozen berry cream. Smooth the top and put everything in the freezer until it sets.
6. Take the frozen cake out of the mold and remove the acetate strip. Decorate the cake with fresh berries and enjoy!