

# Vegan Chocolate Cheesecake



## Recipe By Jaxters

**Ref:** 935

**Heading:** Puddings

**Cuisine:** British & Irish

**Food Type:** Vegan

**No of Portions:** 8

## Ingredients & Prep

154 g Oreo biscuits

30 g Coconut oil melted

### Filling

350 g Very dark 70/80% chocolate

350 g Firm silken tofu

200 ml Almond milk

60 g Coconut oil

50 g Icing sugar

2 tbsp Cocoa powder

1 tbsp Lemon juice

1 pinch Salt

### Sauce Decoration

100 g Very dark 70/80% chocolate

25 g Coconut oil

1 tbsp Icing sugar

## Method

**Step 1** - For an 8 portion recipe use a 20cm springform round flan tin or a normal flan dish, place biscuits into a plastic bag & give a them a good bash with a rolling pin on or a pan until a med crumb, then tip into a bowl & add coconut oil & mix together, tip into flan tin/dish spread out evenly, then press down with you fingers to compact, next place in the fridge to chill for at least 1 hour.

**Step 2** - To make the filling - Place the solid chocolate into a bowl with the coconut oil, then place over a saucepan of lightly simmering water to melt, give it a stir now & then until all the chocolate has melted take off & set aside, put the tofu, almond milk, sugar, cocoa powder, lemon juice & salt into a food processor then blitz to a smooth paste, then pour in the melted chocolate slow while blitzing until all in.

**Step 3** - Tip filling into flan tin/dish, place in the fridge to set for 4 hours.

**Step 4** - The decoration sauce - Place the chocolate& coconut oil & sugar into a bowl & melt like before over a lightly simmering pan of water, when melted allow to cool to warm, then spoon into a small piping bag, then pipe lines across the top of the chilled filling, done.

## Suggestion & Tips

You can add some nuts etc to the decoration if you wish.