

Vegan Chocolate Cheesecake



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

Suggestion & Tips

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

Recipe By Jaxters

Ref: 935

Heading: Puddings

Cuisine: British & Irish

Food Type: Vegan

No of Portions: 8

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.