

CRANBERRY AND RASPBERRY CHEESECAKE

FOR THE BASE

350g pecans
130g walnuts
6 Medjool dates
60g coconut flakes
Pinch of sea salt

FOR THE FILLING

260g unsalted cashews
45g maple syrup
or honey
65g full fat coconut milk
20g sea salt
2½ tsp coconut oil
2 tsp lemon juice

FOR THE TOPPING

65g frozen cranberries
65g frozen raspberries
3-4 tbsp maple syrup
or honey

METHOD

1. Add cashews to a bowl and cover with boiling water, leave for 1 hour. Rinse and drain thoroughly.

FOR THE BASE

2. Line the bottom of a spring-form pan with parchment paper.

3. Combine the nuts in a food processor and pulse until coarse. Add dates, coconut flakes and salt and pulse several times until it starts to form clumps.

4. Transfer the mixture into the pan, press down with the back of a spoon to pack evenly.

FOR THE FILLING

5. Add the drained cashews and the rest of the filling ingredients to the

bowl of your food processor and blend until creamy and smooth throughout, scraping down the sides as needed.

6. Pour the filling over the base. Tap a couple of times to release any air bubbles that may have formed.

7. Combine cranberries, raspberries and honey in the food processor until pulverised. Add this mixture on top of the filling.

8. Cover with clingfilm and then foil, then freeze for 4-6 hours (this dish can be frozen for up to a month if wrapped correctly). When ready to serve, sit at room temperature for about 10-15 minutes before cutting.

9. Serve with fresh cranberries and raspberries if possible.



PREP: 30m
FREEZE: 4-6h



SERVES 12



FREEZABLE



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