KIKKOMAN

Vegan cashew “cheesecake“ with caramel-chocolate sauce

Total time **100 mins** **40 mins** preparation time **60 mins** cooling time

Nutritional facts (per portion):
3,464 kJ / 828 kcal

Fat: **62.4 g** Protein: **13.2 g**
Carbohydrates: **59 g**

INGREDIENTS

8 portion(s)

Crust:

50 g	dried apricots
20 g	dried cranberries
20 g	raisins
100 g	cashews
40 g	oats
2 tsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	peanut butter

Cashew Filling:

400 g	cashews
400 ml	coconut cream
125 ml	agave syrup
125 ml	coconut oil
1	lemon
1 tbsp	vanilla extract

Topping:

100 g	granulated sugar
50 ml	hot water
100 ml	coconut milk
40 g	coconut oil
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
40 g	dark chocolate

PREPARATION

Step 1

50 g dried apricots - **20 g** dried cranberries - **20 g** raisins - **100 g** cashews - **40 g** oats - **2 tsp** Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** peanut butter
Blend all the ingredients for the crust together until a thick, sticky mass forms.
Spread it onto the tart pan, smooth it out, and press it firmly into the bottom and sides of the pan. Place it in the refrigerator.

Step 2

400 g cashews - **400 ml** coconut cream - **125 ml** agave syrup - **125 g** coconut oil - **1** lemon - **1 tbsp** vanilla extract
Soak the cashews in water and leave them overnight.

After this time, transfer the cashews to a blender, add coconut cream, agave syrup, coconut oil, juice from 1 lemon, and vanilla extract. Blend until you have a smooth mixture. Add lemon zest and mix. Pour the mixture onto the prepared crust. Put it in the refrigerator to set for a few hours.

Step 3

100 g granulated sugar - **50 ml** hot water - **100 ml** coconut milk - **40 g** coconut oil - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **40 g** dark chocolate
Heat sugar with water in a saucepan with a thick bottom. Do not stir, just swirl the saucepan until the sugar melts and starts to lightly brown. Add the coconut oil and gently stir until the mixture is smooth. Add coconut milk, soy sauce, and finely chopped chocolate. Stir until combined and a sauce

is formed.

Step 4

Pour the cooled sauce over the cashew "cheesecake."