

# Vegan cashew "cheesecake" with caramel-chocolate sauce

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

Nutritional facts (per portion):

3464 kJ / 828 kcal

#### **INGREDIENTS**

8 portion(s)

Crust:

50 g dried apricots20 g dried cranberries

20 g raisins100 g cashews40 g oats

**2 tsp** Kikkoman Naturally

**Brewed Soy Sauce** 

**2 tbsp** peanut butter

**Cashew Filling:** 

**400** g cashews

400 ml coconut cream125 ml agave syrup125 ml coconut oil

**1** lemon

**1 tbsp** vanilla extract

**Topping:** 

**100 g** granulated sugar

50 ml hot water100 ml coconut milk40 g coconut oil

**1 tbsp** Kikkoman Naturally

**Brewed Soy Sauce** 

**40 g** dark chocolate

Fat: **62.4** g Protein: **13.2** g

Carbohydrates: 59 g

### **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."