

# Cucumber and mint raita



300 g natural soy yogurt  
1 large cucumber, finely chopped  
a handful fresh mint, finely chopped  
salt, to taste

Mix all ingredients.

Served chilled as an accompaniment to Indian dishes (curry, pakoras, etc). Very refreshing sauce, ideal for hot summer days.

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# Vegetable pakoras



For approx. 15 pieces:

oil for frying

2 carrots, grated

1 medium zucchini, grated

150 g cabbage, finely sliced

1 sweet pepper, finely sliced

a handful fresh coriander, finely chopped (optional)

1 1/2 cup chickpea flour

1 cup water

3 cm ginger (or 2 teaspoons ginger powder)

3 garlic cloves

fresh chili, to taste (optional)

1 teaspoon turmeric

2 tsp. coriander powder

1 small onion, finely chopped

salt, to taste

Make a paste from garlic, ginger and chili.

Mix in a bowl the chickpea flour with the water , garlic, ginger and chili paste, coriander powder, turmeric and salt. Add the onion and the vegetables and mix well.



Heat the oil in a pan. Take a little bit of a buttermix with your fingertips (or with a tablespoon), press it slightly and batches into the oil. Fry on medium heat on one side till golden-brown and then turn it and fry it on the other side till golden-brown and crispy.

Serve as an appetizer with [raita](#) or hot pepper sauce.



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## Decadent Chocolate Cake



springform 22-24 cm diameter (for 10 – 12 servings)

**For 1 base (prepare 2):**

300 g flour  
3 tablespoons cocoa powder  
100 g raw sugar  
125 ml sunflower oil  
375 ml soy milk  
2 teaspoons vanilla essence  
1 pack baking powder (15g)  
a pinch of salt

Mix all the ingredients until the sugar has dissolved. Grease the springform with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat (175 C), for 30-40 minutes. Ceck with a straw if the dough is baked inside, if the dough sticks to the straw bake for a few minutes longer. Allow to cool, remove from the springform and cut horizontally into two equal parts.

### **Chocolate cream:**

500 ml whipping vegetable cream (I used Alpro soya)

500 g silken tofu ( I used Taifun)

4 tablespoons sugar

300 g pure chocolate, good quality, with > 70% cocoa

3 tablespoons raisins soaked in rum + the rum

Whip the cream with a mixer / food processor until stiff.

Drain the tofu well and blend it until smooth.

Add the tofu and sugar by the whipped cream. Process until everything is incorporated.

Melt the chocolate over a steam bath (bain-marie), let it cool slightly then add it little by little to the cream-tofu mix while processing.

Finally add the rum and raisins and mix with a spatula.

Refrigerate for a few hours (or you can make it the day before).

### **Assemble the cake:**

Place a leaf on a plateau, add a layer of cream, spread evenly. Repeat the process with remaining leafs. Cover the last layer with the rest of the cream, including the by sides.

Garnish with whipped cream and grated pure chocolate (for decoration I used whipped cream spray can Leha Schlagfix). You

can also use coconut whipped cream (recipe [here](#)).

Note: because I've made the cake on a very hot day I encountered difficulties in assembling it because the cream was melting rapidly, so I've used only three leafs (this is why in the picture above you ca see 3 leafs instead of 4).

