

# Redcurrant cake



Redcurrant cake

For a (spring) form with a diameter of 26 cm.

200 g redcurrants

1 cup flour

1/2 cup water

1/2 cup raw sugar

3 tablespoons oil

1-2 teaspoons vanilla extract

1 teaspoon baking powder

1 teaspoon vinegar

1/4 teaspoon turmeric, for color (optional)

pinch of salt

Mix the water with sugar, oil, salt and vanilla extract until the sugar has dissolved. Add the flour, little by little, stirring to avoid lumps forming. Finally add the turmeric, vinegar, baking powder and mix well.

Grease the (spring) form with oil and coat with flour.

Pour the mixture into the form and place the redcurrants on top.



Redcurrant cake

Bake in pre-heated oven, at medium heat (175C) for approx. 30 minutes.



Redcurrant cake

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## Peach sorbet



## Peach sorbet

1 1/2 cup peaches, unpeeled and cut in pieces  
1/2 cup water  
1/3 cup sugar

Put all ingredients in blender or food processor and blend until smooth and the sugar has dissolved.

Put the composition in the ice cream maker or pour it into a container with a lid and place it in the freezer. After about an hour remove from the freezer and mix well, with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

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## Apricot cake



Apricot cake

For an oven tray size 25/40 cm

350 g flour  
150 g raw sugar  
400 ml soy milk  
75 ml oil  
2 teaspoons baking powder  
2 teaspoons vanilla extract

a pinch of salt

1/2 kg apricots, cut in half

Mix the flour with the baking powder and salt.

Add the sugar and oil to the soy milk and mix until the sugar has dissolved. Pour it into the flour mixture, stirring constantly to avoid lumps forming.

Grease the oven tray and coat with flour.

Pour the batter into the oven tray and spread evenly. Place the apricots on top of it.



Apricot cake

Bake in the preheated oven at medium heat (200C) for approx. 30 minutes.

Allow to cool then cut into pieces.

*Variation:* Instead of apricots you can use other fruits as: sour cherries, plums, etc.

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# Lemon mousse



Lemon mousse

## For 4 servings:

1 pack silken tofu (350 g)  
juice of one large lemon  
3 tablespoons raw sugar / 2 tablespoons maple syrup  
2 tablespoons amaretto (or 2 teaspoons vanilla extract)

Place all ingredients in blender and blend until smooth and the sugar has dissolved.

## For biscuits (optional):

150 g flour  
5 tablespoons raw sugar  
50 ml sunflower oil  
a pinch of salt

Mix all ingredients in a bowl, to obtain a dough.

Place the dough in an oven tray and spread by hand (in the tray), approx. 0.5 cm thick. Bake 10-15 minutes at medium heat until golden brown. Allow to cool.

In glasses (or other containers) put a layer of biscuits, crushed by hand. Add the lemon mousse on top.

Garnish with mint leaves (optional).

Refrigerate before serving.

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## Stracciatella ice cream



Stracciatella ice cream

### For 2 servings:

250 ml coconut milk (1 tin)

2-3 tablespoons raw sugar / maple syrup (to taste)

1 tablespoon amaretto / 1 tsp. vanilla essence

50 g vegan chocolate, grated

Blend the coconut milk with the sugar and amaretto/vanilla essence until the sugar dissolves. Pour into a container and place it in the freezer.

After approx. 1 hours take it out the freezer and stir the ice cream with a spoon, to prevent crystals formation. Add the grated chocolate and mix well.

Return to the freezer.



Stracciatella ice  
cream

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# Koulouria



Koulouria

**For approx. 10 pieces:**

500 g flour



3 teaspoons dry yeast  
250 ml warm water  
25 ml sunflower oil  
50 g raw sugar  
1/2 teaspoon salt  
150 g sesame seeds

Mix 2 tablespoons of sugar with the yeast in half of the amount of water. Allow to rest 10 minutes until the yeast begins to ferment.

Mix all ingredients in a bowl, to obtain a dough. Knead the dough at least 5 minutes.

Cover and let rise in a warm spot for at least an hour, until doubled in size.

Knead the dough for another 5 minutes.

Take pieces of dough and make rolls of about 35 cm long and 2-3 cm thick. Wet the rolls with water and get them through the sesame seeds. Join the ends to form a ring.



Koulouria

Bake in preheated oven at 220 C for approx. 15 minutes.

Serve warm or cold (keep them in a plastic bag otherwise they will become hard).

*Note: Koulouria are traditional Greek sesame bread rings.*



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# Sorbetto al limone (Lemon sorbet)



Sorbetto al limone

## For 4 servings:

250 g raw sugar

600 ml water

200 ml lemon juice

zest of a lemon, grated (optional)

mint for garnish (optional)

Put the water and sugar in a saucepan and boil for 5-6 minutes (do not stir!!). Allow to cool.

Add the lemon juice and lemon zest and mix well.

Put the mixture into a container with a lid and place it in the freezer. After about an hour remove from the freezer and stir well with a spoon (to prevent crystals formation). Repeat the process 2-3 times.

Before serving garnish with mint leaves.

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# Cherry cake



Cherry cake

26 cm (11 inch) tart pan fluted with removable bottom (Quiche Pan)

## For the base:

180 g flour

125 g margarine (see recipe [here](#) )

50 g raw sugar

a pinch of salt

Mix the margarine with the sugar until the sugar dissolves . Add the flour and mix well . Roll the dough in the shape of the form .

Bake in the pre-heated oven on medium heat ( 175 C ) for 15-20 minutes . Allow to cool.

## Cream:

1 pack silken tofu (350 g / 12.3 oz )

3-4 tablespoons raw sugar

2 tsp vanilla essence

1-2 tbsps. melted coconut oil (if you use soft silken tofu)

Place all ingredients in a blender and blend until smooth.  
Pour on the base.

**For the topping:**

1 jar cherry compote (700 g)

1 tsp. agar – agar

Drain the cherries well and keep the moisture.

Place the cherries evenly over the cream so that the entire surface is covered .

In a saucepan, cook the moisture from the cherries . When it starts boiling and add the agar (dissolved in a tbsp. syrup from the cherries, otherwise it will form lumps). Continue to cook for 2 minutes, still stirring. Allow to cool a little bit, checking and stirring regularly because it hardens relatively quickly.

Pour over the cherries making sure that all the empty spaces will be covered.

Whipped cream to garnish :see recipe [here](#) (for the this cake I used soy whipped cream).



Cherry cake

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## Strawberry cake



26 cm (11 inch) tart pan fluted with removable bottom (Quiche Pan)

### For the base:

180 g (6.3 oz.) flour

125 g (4.4 oz.) margarine (see recipe [here](#) )

50 g (1,8 oz.) raw sugar

a pinch of salt

Mix the margarine with the sugar until the sugar dissolves. Add the flour and mix well. Roll the dough in the shape of the bake form.

Bake in the pre-heated oven on medium heat ( 175 C ) for 15-20 minutes. Allow to cool.

### **Cream:**

1 pack silken tofu (350 g / 12.3 oz )

3-4 tablespoons raw sugar

2 tsp vanilla essence

1-2 tbsps. melted coconut oil (if you use soft silken tofu)

Place all ingredients in a blender and blend until smooth. Pour on the base and spread evenly.

### **For the topping:**

400 g (14 oz.) strawberries, sliced

100 ml lemonade (preferably red or add 2-3 teaspoons beet juice )

1 tsp agar – agar

Place the strawberries evenly over the cream so that the entire surface is covered.

In a saucepan, bring the lemonade to boil and add the agar (dissolved in a tbsp. lemonade/water, otherwise it will form lumps). Continue to cook for 2 minutes, still stirring. Allow to cool a little bit, checking and stirring regularly because it hardens relatively quickly.

Pour over the strawberries making sure that all the empty spaces will be covered.

Whipped cream to garnish: see the recipe [here](#) (for this cake I used soy whipped cream in a tube – Soyatoo).



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## Malaga gelato



Malaga gelato

### **For 2 servings:**

250 ml coconut milk

2-3 tablespoons raw sugar / maple syrup (to taste)

3 tablespoons rum

3 tablespoons raisins

Soak the raisins in rum a few hours (or over night).

Blend the coconut milk with the sugar until the sugar dissolves. Add the raisins and the rum and mix. Pour into a container and place it in the freezer.

After approx. 1 hours stir the ice cream with a spoon to prevent crystals formation.

Return to the freezer.



Malaga gelato