

Tofu strudel



Tofu strudel

For 5-6 pieces:

filo dough

250 g tofu

4-5 tablespoons raw sugar

100 g raisins soaked in brandy

2 tablespoons brandy

Drain the tofu well and then blend him with the sugar and the brandy until you get a very fine paste (using a blender / food processor). Add the raisins and mix.

Place 3-4 sheets of filo dough one upon another, brush them with a little bit oil and fill with 3-4 tablespoons of tofu composition. Fold the dough so that we get a roll of approx. 10 cm long and 5 cm wide, closed at the ends. Brush the rolls with a little bit of oil and bake them until golden brown (15-20 minutes).

Apple strudel



Apple strudel

For 5-6 pieces:

filo dough

6 large apples

1 tablespoon oil

3-4 tablespoons raw sugar

1 teaspoon cinnamon

raisins

Wash the apples and cut them into small pieces. Fry the apples in a little bit of oil, for a few minutes, until they are slightly softened, then add the sugar, cinnamon and the raisins.

Place 3-4 sheets of filo dough one upon another, brush them with a little bit oil and fill with 3-4 tablespoons of apple composition. Fold the dough so that we get a roll of approx. 10 cm long and 5 cm wide, closed at the ends. Brush the rolls with a little bit of oil and bake them until golden brown (15-20 minutes).

Vegan tiramisu



For the cake:

2 cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ cup oil
 $\frac{1}{4}$ cup raw sugar
 $\frac{1}{2}$ cup vegetable milk

Mix all the ingredients until the sugar has dissolved. Pour the mixture in a medium size oven tray and bake 20-30 minutes (try with a toothpick , if it sticks on it then continue cooking).

Allow to cool then cut it into desired shape and size. Put it into the form (can be a glass).

Syrup :

2 cups espresso
4-5 tablespoons amaretto (or other liqueur)
1-2 tablespoons raw sugar

Mix the coffee, amaretto and sugar and pour generosity over

the cake.

Cream:

400 g raw cashew nuts

4-5 tablespoons maple syrup

2 tsp vanilla essence (or vanilla stick)

$\frac{1}{2}$ cup vegetable milk

vegan chocolate for garnish

Soak the cashew nuts in water for 2-3 hours. Drain them and blend all the ingredients until the cream is smooth. Spread over the cake and decorate with grated vegan chocolate. Let it set in the fridge for about an hour.



Vegan tiramisu

Raspberry & cranberry cake



Raspberry & cranberry cake

For a cake with a diameter of 26 cm (12 to 14 servings)
springform (26 cm)

Crust:

2 cups walnuts
200 g dates
50 g raisins
50 g dried cranberries

Put all the ingredients in the food processor. Process until ground fine. Mixture should hold together when pressed. Line the springform cake with baking parchment. Place the mixture in the springform and press until you form the crust. Refrigerate.

Cream:

600 g raw cashew nuts
vanilla from 1 stick
5 tablespoons maple syrup
5 tablespoons melted coconut butter
1 cup vegetable milk (preferably almonds or hazelnuts)

Soak the cashew nuts in water for 2-3 hours/overnight. Let it

drain.

Put all the ingredients, except the vegetable milk, in the food processor and process. Add the vegetable milk little by little until a smooth paste is obtained (thick cream texture).

Pour the cream over the crust and spread evenly.

Top layer:

200 g fresh/frozen raspberries and cranberries

100 ml fruit lemonade (preferably red)

5 g of agar – agar

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

In a saucepan, cook the fruit lemonade. When it starts boiling and add the agar (dissolved in a tbsp syrup/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 fruit making sure that all the empty spaces will be covered.

Refrigerate for at least half an hour before serving.

Run a knife around the edge of the cake and remove from the form.



Raspberry & cranberry cake

Chia pudding with blueberries



For 2 servings:

200 ml vegetable milk (soy, almond, hazelnut, etc.).

6 tablespoons chia seeds

1/2 tablespoon raw sugar/maple syrup (optional)

50 g blueberries

Mix all ingredients, be careful not to crush the fruit. Allow to rest for approx. an hour until the chia seeds increase in volume.

You can also use other kind of berries or strawberries.

Raw vegan chocolate cake



Raw vegan chocolate cake

For a medium sized cake, 8-10 servings:

Crust:

2 cups walnuts
1/2 cup raisins
1/2 cup of dates
1 tsp vanilla essence

Put all the ingredients in the food processor. Process until ground fine. Mixture should hold together when pressed. Place the mixture on a round cake plateau and press until you form the crust. Refrigerate.

Layer 2:

100 g strawberry jam

Spread evenly over the crust. Refrigerate.

Layer 3: cashew cream

2 cups raw cashew nuts
3 tablespoons melted coconut butter
2-3 tablespoons raw sugar / maple syrup
1-2 tsp vanilla essence

Soak the cashew nuts in water for 2-3 hours. Let it drain.

Put all the ingredients in the food processor and process

until a smooth paste is obtained.

Pour on top of the jam, spread evenly and refrigerate for at least an hour.

The last layer : chocolate cream

2 ripe avocados

2 tablespoons of melted coconut oil

3 tablespoons cocoa

2-3 tablespoons raw sugar / maple syrup

1 tsp vanilla essence

Process all the ingredients in the food processor until you get a very fine paste. Spread evenly over the cake, including the sides. Refrigerate.

Whipped cream for garnish : see recipe [here](#)

Before serving garnish with vegan whipped cream.

Donuts



Donuts

100 g flour

100 ml warm water
1 teaspoon yeast
2 tablespoons raw sugar
1 teaspoon vanilla essence
raisins (optional)

Oil for frying

Mix all the ingredients well.

Place the dough into a greased bowl, and cover. Set in a warm place to rise for about half an hour.

Heat the oil in a deep pan.

Slide donuts into the hot oil using a tablespoon. Fry the donuts on each side until golden brown.

Sprinkle with sugar powder and serve warm.

Romanian-moldavian mucenici



Romanian-moldavian mucenici

1/2 kg flour
125 g margarine

1 cup soy milk
125 g raw sugar
15 g dry yeast (40 g fresh yeast)
1 tsp. vanilla essence
zest of an orange / lemon (optional)
saffron / a pinch turmeric (optional, for the color)

Mix the saffron/turmeric with the soymilk.

Mix together the flour, yeast, sugar and margarine. Add the vanilla essence, soy milk, orange/lemon zest and knead for approx. 10 minutes.

The dough should not stick to the hands, if so add a little bit more flour. Cover with a clean kitchen towel and let rise in a warm place until doubled in volume (about one-one and a half hour).

Divide the dough into equal parts, roll each part on a work surface dusted with a little flour. Form "eights" and let it rise again.

Bake in pre-heated oven on medium heat until brown.

When cooled brush them with maple/agave syrup and sprinkle with crushed nuts.

Cozonac (romanian panettone)



Cozonac

Ingredients for 2 cozonaci:

1 kg flour
250 g margarine
2 cups soy milk
250 g raw sugar
15 g dry yeast (30g fresh yeast)
300g raisins
2 tsp. vanilla essence
zest of an orange / lemon (optional)
saffron / 1/4 tsp. turmeric (optional, for a nice color)

Mix the saffron/turmeric with the soymilk.

Mix together the flour, yeast, sugar and margarine. Add the vanilla essence, soy milk, orange/lemon zest and knead for approx. 10 minutes.

The dough should not stick to the hands, if so add a little bit more flour. Cover with a clean kitchen towel and let rise in a warm place until doubled in volume (about 2 hours) .

Add the raisins and knead for approx. 5 minutes.

Divide the dough into two equal pieces and put each piece into cake form. You can also shape the dough into 2/3 ropes and braid.

Variation: with walnut filling:

300 g walnuts, ground
100 g raw sugar
200 g raisins soaked in amaretto / rum
3 tablespoons cocoa
a little bit warm soy milk

Mix all the ingredients for the filling adding the soy milk little by little until you get a paste.

Roll the dough with a rolling pin, add the walnut filling on top and spread evenly. Roll.

Let it rise again in a warm place for about an hour.



Cozonac

Bake at medium heat (175 C), in a pre-heated oven, approx. 45-60 minutes. Do not open the oven door during this time!

Check with a straw if it is baked inside otherwise continue baking a few minutes longer.

Allow to cool in the baking form.

Vegan “pasca”



Pasca

For 6-8 servings:

26 cm (spring) form

For the dough:

1/2 kg flour

125 g margarine

1 cup soy milk

125 g raw sugar

15 g dry yeast (40 g fresh yeast)

1 tsp. vanilla essence

zest of an orange / lemon (optional)

saffron / a pinch turmeric (optional, for color)

Mix the saffron/turmeric with the soymilk.

Mix together the flour, yeast, sugar and margarine. Add the vanilla essence, soy milk, orange/lemon zest and knead for approx. 10 minutes.

The dough should not stick to the hands, if so add a little bit more flour. Cover with a clean kitchen towel and let rise in a warm place until doubled in volume (about one and a half hour) .

Divide the dough into two equal parts, roll one part and place it on the bottom of the form. Divide the other part into 3, make 3 rolls and braid. Put it on the edge of the (spring) form, leaving a free space in the middle where you will add the filling.

For the filling:

300 g tofu
200g raisins
80 g raw sugar
2 tsp vanilla essence
50 ml amaretto / rum
zest of 2 oranges / lemons
2-3 tablespoons breadcrumbs

Soak the raisins for a few hours in amaretto or rum.

Blend the tofu until a paste. Add the sugar, vanilla extract, orange or lemon zest, raisins, bread crumbs and mix well. Refrigerate for 2-3 hours.



Pasca

Put the filling in the middle of the cake.



Pasca

Bake (in the preheated oven) on medium heat, for about 45 minutes. Check 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 than remove from the (spring) form.



Pasca