

Boema cake

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Mascote

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Amandine

The recipe is for 12 cakes of 5 cm x 5 cm (choose an oven form with the proper size, slightly bigger because the hard edges of the leaf will be removed. I've used an oven form approx. 23 cm long and 18 wide).



Steps:

1. The caramel syrup (it will be used for the leaf and 2 tablespoons for the glaze).

$\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup warm water

Put the sugar in a saucepan, on low heat, and melt it until it gets a nice amber color. Add the water and mix, still on the heat, until the sugar dissolves.

Allow to cool

2. The rum syrup

$\frac{3}{4}$ cup water
 $\frac{1}{2}$ cup sugar
1 $\frac{1}{2}$ tablespoon rum essence

Put the sugar with water in a saucepan and stir until the sugar has dissolved. Bring it to the boil. Allow to cool, then add the rum essence and mix well

3. The leaf

350 g flour
100 g sugar
375 ml the soymilk
125 ml sunflower oil
1 teaspoon rum essence
the caramel sugar syrup prepared above (set 2 tablespoons aside for the glaze)
a pinch of salt
1 packet (15g) baking powder

Mix the soymilk, oil, salt, rum essence, caramel syrup and sugar until the sugar has dissolved. Add the flour little by little, taking care not to form lumps. Finally add the baking powder and mix well.

Grease the oven form with a little bit oil and sprinkle with flour. Pour the mix into the form and bake (in the preheated oven) on medium heat (175 C), for 30 minutes. Check with a straw/toothpick if the dough is baked inside, if the dough

sticks to the straw bake for a few minutes longer.

Allow to cool, remove it from the form, level it cutting off the top then cut horizontally into two equal parts.

4. The cream

While the cake bakes in the oven we prepare the cream. (put aside 2-3 tablespoons of the cream for decorating the cakes).

200 ml vegetable whipping cream (I used Soyatoo)

150 g Soft silken tofu (I used Taifun)

2 tablespoons sugar (or to taste, the vegetable cream that I used it was quite sweet)

100 g pure chocolate, good quality

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. Mix 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.

Refrigerate for half an hour.

Assemble the cakes:

I've used a plastic cutting board with a baking paper on top of it. You can also use a tray.

Place a leaf on the cutting board (tray) and pour half of the rum syrup on it, little by little and wait until it is absorbed completely.

Spread the chocolate cream evenly over the leaf.



Add the second leaf on top and pour the rest of the rum syrup just like for the first one.



Cover with plastic wrap and refrigerate for at least 2-3 hours (I've prepared it the day before and refrigerated overnight).

Remove it from the fridge and cut it, with a sharp knife, in 12 pieces, each one with a size of 5 cm 5 cm (remove the hard edges if needed, I've removed about 1 cm each side).



5. The glaze

250 g sugar
75 ml water
2 tablespoons caramel syrup (see above)
2 teaspoons cocoa powder
50 g pure chocolate
1 teaspoon vanilla extract

Put the water, sugar and caramel syrup in a saucepan, over medium heat, stir continuously and boil for 2-3 minutes. Take off the heat, let it slightly cool, it must be still hot, and add the cocoa powder, chocolate and vanilla. Mix well until smooth then pour it with a spoon over each cake.

You have to work quickly with the glaze. To obtain a nice glaze on cake, with no signs on it you must pour it at once, the icing fluid will flow over the edges.

If the glazing forms crystals or hardens and becomes difficult to pour then heat it again a little bit.

Refrigerate for half an hour then you can decorate them with the rest of the cream.



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. 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, 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).



Chocolate mint mousse



For approx. 4 servings:

1 pack (350 g) silken tofu, well drained

100 g pure chocolate (> 70% cocoa)

10 dates

2-3 tablespoons fresh mint, to taste

Blend the tofu with the dates and mint leaves until smooth.

Melt the chocolate in bain-marie (steam bath). Pour it over

the tofu mix while the blender is running.

Pour the chocolate mousse into glasses and garnish with mint leaves or grated chocolate.

Serve directly or refrigerate till next day.

Chocolate ganache topped with mango mousse



200 g good quality pure chocolate, more than 72% cocoa

200 ml liquid vegetable whipped cream

Bring the liquid whipped cream to a boil. Allow it to cool slightly.

Break the chocolate into small pieces and melt it au bain marie.

When the chocolate is melted, pour it little by little, over the cream, stirring continuously.

Mango mousse:

1 large mango

100 ml vegetable whipped cream

Peel the mango , cut into pieces and blend until smooth.

Mix it with the whipped cream.

Refrigerate for at least half an hour than pour over the ganache. Serve directly.

Chocolate truffels



200 g good quality pure chocolate, more than 72% cocoa

150 ml liquid vegetable whipped cream

1-2 tablespoons disaronno or cognac (to taste)

1 tablespoon coconut oil

1-2 tablespoons cocoa powder

Bring the liquid whipped cream to a boil. Allow it to cool slightly.

Break the chocolate into small pieces and melt it au bain marie.

When the chocolate is melted, pour it little by little, over the cream, stirring continuously.

Add the melted coconut oil (also au bain marie) and disaronno or cognac. Mix well.

Refrigerate for at least 2-3 hours.

Sift the cocoa powder onto a plate.

With 2 teaspoons, spoon round balls of the chocolate mixture (or with a melon baller).

Roll each ball through cocoa powder.

Variation: Instead of cocoa you can use also dried coconut flakes or ground hazelnuts.

Chocolate cake



Chocolate cake

For 10-12 servings:

26 cm spring form

400 g vegan marzipan / fondant, different colors, for icing and ornaments

For 1 leaf (prepare 2) :

300 g flour
3 tablespoons cocoa
150 g raw sugar
125 ml sunflower oil
375 ml soy milk
2 tsps. baking powder
a pinch of salt

Mix all the ingredients until the sugar has dissolved. Grease the spring form with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat, for 30-40 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.

Chocolate cream:

1 pack silken tofu (350 g)
5-6 tablespoons raw sugar
1 tablet vegan dark chocolate, at least 70% cocoa
100 g raisins
75 ml amaretto

Soak the raisins in amaretto for at least an hour (or overnight).

Blend/process the tofu, sugar and amaretto until smooth.

Melt the chocolate in bain-marie (steam bath). Mix with the tofu.

Add the raisins and mix. Allow to cool in the refrigerator for at least 15 minutes.

Assembling the cake:

Lay a leaf on a plate, add the chocolate cream (keep 2-3 tablespoons apart, without raisins) and spread evenly. Put the other leaf on top and add the remaining cream. Spread over the

cake, including the sides, so the marzipan / fondant will stick to the cake.



Chocolate cake

Knead the marzipan / fondant until it is elastic, lightly dust the work surface with powdered sugar (to prevent sticking) and roll it with a rolling pin. Cover the cake, smooth and remove the excess. Decorate with marzipan/fondant ornaments / figurines.



Chocolate cake



Cocoa ice cream



2 cups soymilk
250 ml soy creamer
1/2 cup raw sugar
3 tablespoons cocoa powder
2 teaspoons vanilla extract
2 tablespoons arrowroot powder

Dissolve the arrowroot powder in 1/2 cup of soymilk. Set aside.

In a saucepan mix the remaining soymilk, soy creamer and sugar, stir frequently on low heat and bring to boil. Remove from heat and add the arrowroot mixture, cocoa powder and vanilla extract.

Pour into a container with a lid and leave to cool in the refrigerator for 1-2 hours.

Freeze according to your ice cream maker's instructions or, if you don't have an ice cream maker, place 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.

Valentine's day cake



Valentine's day cake

For 10-12 servings:

26 cm springform

250 g strawberries, sliced

For the leaf:

300 g flour

3 tablespoons cocoa

150 g raw sugar

125 ml sunflower oil

375 ml soy milk

15 g baking powder

a pinch of salt

Mix all the ingredients until the sugar is melted. Grease the springform with a little bit of oil. Pour the mix into the form and bake (in the preheated oven) on medium heat, for 30-40 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, remove from the springform and cut horizontally into two equal parts.

Chocolate Cream:

3 ripe avocados
3 tablespoons cocoa
3 tablespoons coconut butter, melted
 $\frac{1}{2}$ cup raw sugar / maple syrup
50 g raisins
3-4 tablespoons amaretto

Soak the raisins in amaretto for at least an hour.

Blend/process the avocados, cocoa, coconut butter, sugar and the amaretto until a very smooth paste is obtained.

Divide the cream into two equal parts. Add the raisins in one part and mix.

Assembling the cake:

Place one piece of leaf on a platter. Add the cream which contains the raisins and spread evenly. Put on top of the cream half of the strawberries. Place the second leaf above and add the rest of the cream. Spread evenly, including the sides.

Garnish with remaining strawberries. Refrigerate before serving.



Valentine's day cake