

Boema cake

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Mascote

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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.

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 before consumption.

You can serve it with grated chocolate or chocolate ganache.

Lemon-pineapple cake



Lemon-pineapple cake

Spring form (20-22 cm)

For the base:

1 $\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup raw sugar

$\frac{1}{2}$ cup oil

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

2 teaspoons baking powder

the zest of 2 lemons

1 teaspoon lemon essence

Mix the oil, vegetable milk/water and sugar and whisk until the sugar dissolves. Add the rest of the ingredients and mix everything thoroughly. The composition should have the consistency of cream otherwise add a little bit more water /

flour as necessary.

Grease the spring form with a little bit of oil.

Pour it into the baking spring form and bake it, in the preheated oven, for approx . 30-40 minutes. Check with a straw if it's baked inside.

Allow it to cool (it can be prepared the day before).

For the cream:

2 packs silken tofu (600 g)

3-4 tablespoons raw sugar, to taste

1 teaspoon lemon essence

1 tablespoon lemon juice

5-6 tablespoons pineapple, finely chopped

Drain the tofu well.

Blend (with a blender) the tofu, sugar, lemon juice, lemon essence until a smooth paste is obtained and the sugar is melted. Add the pineapple and mix.

For the jelly:

juice of 2-3 oranges

juice of 2 lemons

raw sugar, to taste

2 teaspoons agar – agar

Strain the orange and lemon juice. Cook it together with the sugar, stirring occasionally. When it starts boiling add the agar (dissolved in a little bit of orange juice, otherwise it will form lumps). Cook it for 2 minutes, stirring. Allow to cool, check and stir regularly because it hardens relatively quickly.

Whipped cream for garnish – add 1/2 teaspoon of lemon essence (see recipe [here](#))

Assembling the cake :

Remove the base from the spring form and wash the form (to prevent sticking later).

Replace the base cake in the spring form, add the tofu cream and spread evenly .

Garnish as desired with lemon slices .

Pour carefully the jelly on top and refrigerate it.

Before serving remove the cake from the spring form (use a knife to release the cake from the side of the form), place the cake on a platter and garnish with coconut cream .



Lemon-pineapple cake

Vanilla ice cream



Vanilla ice cream

For 4 servings:

2 cups soy milk

250 ml soy cream

1/2 cup raw sugar

2 teaspoons vanilla extract (or 1 sachet vanilla sugar – 9g)

3 teaspoons locust bean gum powder

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.

It can be served plain or with various toppings (for this one I used sour cherries in syrup).



Vanilla ice cream

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 en 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).



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

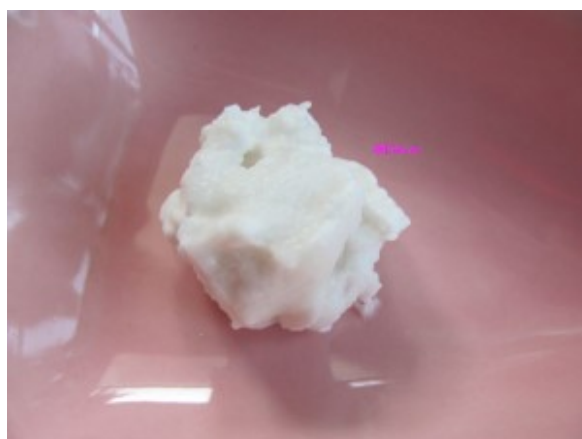
1 tsp vanilla essence

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.

Vegan whipped cream



Vegan whipped cream

1 tin coconut milk

2-3 tablespoons raw sugar

1 teaspoon vanilla essence

1 teaspoon locust bean gum (optional)

Let the coconut milk tin in the refrigerator for several hours (or overnight).

Put in a bowl only the white, solid part of the coconut milk, add the sugar, the locust bean gum and the vanilla essence and blend (with a mixer) until the sugar has dissolved and it becomes frothy (do not blend too long otherwise you'll get coconut butter).

The cream can be kept in the fridge up to 2 days.