

Boema cake

Sorry, this entry is only available in [Română](#).

Baked tofu in tomato sauce



For 2 servings:

300 g tofu, drained well and cut into pieces

1 tablespoon tomato paste or 2-3 tablespoons tomato passata

For the marinade:

1 teaspoon dried oregano

1 teaspoon dried thyme

1 teaspoon dried basil

1 teaspoon paprika powder

chili powder or dried chili flakes, to taste (optional)

salt and pepper, to taste

4-5 cloves garlic, mashed (or to taste)

2-3 tablespoons olive oil

Mix the spices (oregano, thyme, bususioc, paprika, salt and pepper) or you can use 2-3 tablespoons of seasoning for grill.

Mix all the ingredients for the marinade with 2 tablespoons of olive oil. Add the tofu and mix well until all the tofu pieces are coated with spices. Let it marinate in the fridge for a few hours or it can be prepared the day before and left overnight to marinate.

Heat a tablespoon of olive oil in a pan, add the pieces of tofu and fry for few minutes, at medium heat, until golden-brown. Add the tomato paste dissolved in a little bit of water (or the tomato passata), stir fry for few minutes .

Serve with polenta or mashed potatoes, rice, cous cous, etc.

Variation: Instead of tofu you can use tempeh or seitan.

Mascote

Sorry, this entry is only available in [Română](#).

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).



Caramel pudding



For 2-3 servings:

400 g silken tofu

4 tablespoons raw sugar

1 teaspoon vanilla essence

1.5 teaspoons locust bean gum (carob gum)

Blend the silken tofu with vanilla essence until smooth.

Put 4 tablespoons of sugar in a saucepan, on low heat, melt it until it gets a nice amber color. Put a little bit of caramel on a piece of baking paper. Allow to cool then crush it. Use it to decorate the pudding.

Let the rest of the caramel on low heat and add about a quarter of the amount of tofu. Stir until the caramel has incorporated into tofu. Mix with the remaining tofu and carob gum.

Pour into cups and refrigerate for at least an hour.

Before serving garnish with caramel.

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.

Stuffed eggplant with smoked tofu



For 2 servings:

1 large eggplant
200 g smoked tofu, finely chopped
1 onion, finely chopped
3-5 garlic cloves, finely chopped
1 tsp. rosemary
1 tsp. oregano
1 tablespoon olive oil
salt and pepper, to taste
grated vegan cheese (optional)

Wash the eggplant and cut in half lengthwise. Using a small knife, cut a border inside each eggplant about 1 cm thick. Scoop out the core with a teaspoon. Sprinkle the eggplants with salt, brush with a little bit oil and bake them in the oven for about 10-20 minutes, until tender.

Heat the oil in a small saucepan and stir fry the onion for 2-3 minutes. Add the finely chopped eggplant core, garlic, rosemary and oregano. Cover and simmer. Stir occasionally, add 1-2 tablespoons of water if needed.

When the eggplant is done add the smoked tofu, salt and pepper to taste and mix well.

Stuff the eggplants, top with grated vegan cheese and bake in the oven (175- 200 C) until golden brown (15-20 minutes).

Serve with salad.



Fruit cake



For a (spring) form with a diameter of 22 cm.

- 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

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 vinegar, baking powder and mix well.

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

Pour the mixture into the form and bake it in pre-heated oven, at medium heat (175C) for approx. 30 minutes. Allow to cool.

For the cream:

1 pack silken tofu (350 g)

5-7 tablespoons icing sugar, to taste

4 tsp. vanilla essence

2 teaspoons locust bean gum or 1-2 tablespoons coconut butter (oil), melted in bain-marie

Place all ingredients in blender and blend until smooth.

Refrigerate for at least an hour.

For the coconut whipped cream:

1 tin coconut milk

2-3 tablespoons raw sugar

1 teaspoon vanilla essence

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

Put in a bowl only the white, solid part of coconut milk, add the sugar (2 tablespoons will be enough) and the vanilla essence and blend (with a mixer) until the sugar has dissolved and the composition becomes frothy (do not blend too long otherwise you'll get coconut butter).

Assembling the cake:

Place the leaf on a plate and add the silken tofu cream on top. Spread evenly. Add the whipped coconut cream on top.

Garnish with fruit as desired.

Before serving refrigerate for at least an hour.

Hummingbird cake



For a cake with a diameter of 20 cm

2 x spring form (20 cm)

For the leaves:

350 g flour

250 ml of sunflower oil

200 g raw sugar

4 medium ripe bananas, mashed

1 tin pineapple chunks (450 g), drained

50 ml pineapple syrup (from the pineapple tin)

1 teaspoon cinnamon powder

3 tsp. vanilla essence

a handful pecans (or walnuts), finely chopped

Mix the oil, pineapple syrup and sugar until the sugar has dissolved. Add the flour, bananas, cinnamon and vanilla. Mix well.

Add the pineapple chunks and pecans and mix.

Grease the spring forms with a little bit of oil. Divide the batter evenly and pour into the 2 spring forms.

Bake in the preheated oven, on medium heat (175 C), for about 30-40 minutes. Check with a straw if it is baked inside, if it sticks to the straw bake for a few minutes longer.

Allow to cool, remove from the spring forms and cut each leaf horizontally into 2 equal parts.

For the cream:

3 packs silken tofu (3 x 350 g)

150 g icing sugar

3 tsp. vanilla essence

5-6 tablespoons coconut butter (oil), melted in bain-marie

Place all ingredients in blender and blend until smooth.

Refrigerate for an hour.

Assembling the cake:

Place a leaf on a plate and add 1/4 of the cream on top. Spread evenly. Add another leaf on top and repeat the process 3 times.

Add the remaining cream on the last leaf and spread evenly, including the sides.

Garnish with pecans/walnuts as desired.

Before serving refrigerate for at least an hour.

Peasant's warm buffet

The plateau includes:

Tofu slices and tempeh pieces , marinated and fried. Instead of tempeh you can use seitan.

For the marinade:

2 tablespoons soy sauce
1 tablespoon olive oil
2 tablespoons grill spices
4-5 cloves garlic, mashed
1 teaspoon rosemary
chili pepper flakes, to taste
pepper and salt, to taste

Mix all ingredients. Pour over the tofu and tempeh, mix well and leave to marinate for several hours (or overnight). Fry in a little oil or bake in the oven.



2. seitan sausages (see recipe [here](#))
3. polenta (see recipe [here](#))
4. pickles

5. tomato, cucumber, onion, olives, chili etc.

