



Chocolate & passion fruit vegan dessert

MAKES 12 **PREP** 25 mins plus overnight soaking and chilling **COOK** 10 mins

DIFFICULTY More effort **VE** Vegan

Gorgeous to look at and bursting with flavour, these tasty treats are as perfect for a snack as they are for a dinner party – and they’re completely vegan!

What you’ll need

235g raw cashews

150g Lotus Biscoff biscuits

2 tbsp coconut oil, melted

100ml plant-based milk alternative

1 lemon, juiced

1 tsp Dr. Oetker Vanilla Bean Paste

110g golden caster sugar

30g Dr. Oetker Fine Dark Cocoa Powder

90g Dr. Oetker 72% Extra Dark Chocolate

For the jelly

6.5g Dr. Oetker Vege-Gel Sachet

250ml orange and passion fruit juice



Method

1. Soak the cashews in cold water overnight, so they are soft enough to blend. When you’re ready to bake, heat the oven to 180C/160C fan/gas 4. Line the base of an 18cm loose-bottomed square tin with baking parchment.



Tip from Dr. Oetker

This is a lovely dessert for vegans and non-vegans alike, the passionfruit jelly has a great refreshing flavour whilst the chocolate is rich and creamy – nobody even realized it was vegan when I made it!

2. Blend the biscuits to a fine crumb in a food processor. Add the melted coconut oil, then briefly blitz again until combined. Press the crumb into the prepared tin and bake for 10 mins. Once cooked, set aside to cool.

3. In a clean blender, add the cashews, plant-based milk alternative, lemon juice and Dr. Oetker Vanilla Bean Paste. Blend on a slow speed until the mixture starts to form a thick paste. Scrape down the sides with a spatula, then blend again on high until completely smooth. Add a pinch of fine sea salt, the sugar and Dr. Oetker Fine Dark Cocoa Powder, then pulse the blender a couple of times to combine.

4. Melt the Dr. Oetker 72% Extra Dark Chocolate in a heatproof bowl set over simmering water, stirring regularly. Add to the cashew mixture in the blender and process until completely smooth. Pour over the biscuit base, then using the back of a spoon, smooth the top. Chill while you prepare the passion fruit jelly.



Tip from Dr. Oetker

Vege-gel works to set the jelly quickly – but keep an eye on the mixture while it’s cooling. It needs to be cool enough not to melt the filling, but not so cool that it starts to set.

5. Add 50ml water to a medium bowl, then sprinkle over the Dr. Oetker Vege-Gel Sachet. In a small pan, heat the orange and passion fruit juice until it comes to a boil, then pour into the Vege-Gel mixture. Stir to combine, then transfer to a jug and allow to cool for 20 mins. Remove the torte from the fridge, then pour over the cooled jelly. Return to the fridge and leave to chill for 1hr or overnight. When ready to serve, carefully remove the torte from the tin, then using a sharp knife slice into 12 bars. The slices will keep in a chilled airtight container for three days.



Tip from Dr. Oetker

If you’re in a hurry to eat them, you can chill the treats in the freezer for 1 hr.



Tip from Dr. Oetker

Chocolate shavings will give these treats the wow factor. Just take a potato peeler and shave a couple of blocks of the Dr. Oetker Extra Dark Chocolate over each portion right before serving.