

# VEGAN CHEESECAKE

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Gary Parsons, *Group Development Chef*

## HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# VEGAN CHEESECAKE

*Chef Gary Parsons*

## *Ingredients*

SERVES 10 PORTIONS

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### *Base*

Raw mixed nuts	160g
Pitted dates	130g

### *Filling*

<b>DM118 Violife Creamy</b>	<b>680g</b>
Coconut Milk	300ml
Agave Syrup	130ml
Lemon Juice	10ml
Vanilla Extract	8ml

### *Sugared Cranberries*

Fresh Cranberries	200g
Caster Sugar	150g
Water	100ml
Caster Sugar	100g

### *Crumble Mix*

<b>FL039 Viron Flour Saint-Germain T45</b>	<b>200g</b>
Vitalite	112g
Demerara Sugar	150g
Raw mixed nuts, chopped	100g

## *Method*

### *Base*

Blitz the nuts and the dates together, pinch to see if they stick together. If the mixture is dry, add a little water. Line a 9-inch loose bottom dish. Spoon the mix into the base and use a palette knife to smooth all around. Refrigerate for an hour.

### *Filling*

Mix all of the ingredients together, making sure it is smooth without any lumps. Pour the mix over the chilled base and smooth with a palette knife. Put the mix back in the fridge to set for 24 hours.

### *Sugared Cranberries*

Wash and dry the cranberries. Bring 150g sugar and 100ml of water to a simmer in a saucepan. Simmer until sugar is completely dissolved. Pour the syrup into a heatproof bowl and allow to cool for about 10 minutes. Add cranberries and stir to coat. Refrigerate the cranberries in the syrup overnight, stirring a couple of times to coat with syrup. Remove the cranberries from the syrup and roll in the remaining 100g of sugar. You'll need to roll them a few times to get a couple layers of sugar on them. Set the cranberries aside to dry for about 30 minutes to an hour.

### *Crumble Mix*

Pre heat the oven to 140°C. Mix the 200g flour and 150 sugar in a bowl. Rub the 112g Vitalite in with your fingertips until the mixture looks like moist breadcrumbs. Stir the 100g of chopped mixed nuts. Evenly spread on a lined baking tray, Bake for 40 minutes, stirring every 10 minutes. Leave to cool.

Carefully remove the cheesecake from the tin, place onto a plate, sprinkle the crumble over the top and add the sugared cranberries.



VEGAN CHEESECAKE

*with frosted cranberries and a vegan crumble*

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*Violife Creamy*

Violife creamy is a dairy, soy, gluten, lactose and nut free alternative to cream cheese. Made with coconut oil, and free of preservatives, it is the perfect topping on some crispbread or toast as a nutritious and tasty snack, as well as a delicious alternative to cream cheese in desserts.

*Viron Flour La Gruau Saint-Germain T45*

One of the most famous flour mills in the 'bread basket' region of France is Minoteries Viron, which has won hearts and stomachs by supplying artisan bread makers for over seven generations. This strong flour produces fantastic scones and brioche and is ideal for most pastry work.