

Vegan Tiramisu

Ingredients

- 280g Raw Cashew Nuts, Plain Not Salted, Soaked In Water Overnight & Drained
- 175ml Cashew Or Any Non-Dairy Milk
- 1 Tsp Vanilla Extract
- 3 Tbsp Maple Syrup Or Agave Syrup
- Pinch Of Salt
- 300ml Brewed Coffee Or Espresso
- 100ml Coffee Liqueur
- 3 Tbsp Light Brown Sugar
- Vegan Sponge, Cut Into Even Slices Or Fingers
- 135ml Tin Coconut Milk, Chilled, Plus The Cream
- Cocoa Powder, To Decorate



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Method

- Blitz the cashews in a high-speed blender with the cashew milk, vanilla extract, maple syrup and salt until the mixture has the consistency of cream. You may need to scrape down the sides of the blender a few times to ensure everything is thoroughly combined. If the mixture is a little thick, add some water to loosen.
- Meanwhile, mix together the brewed coffee, coffee liqueur and sugar in a shallow bowl and dip the sponge slices into the mixture, covering all sides. The sponge slices should absorb some of the coffee mixture but not be saturated as they need to hold their shape in the tiramisu. Repeat until all slices have been coated and set aside the coffee mixture.

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Method

- Divide the cashew mixture between two bowls. Add the coconut milk to one bowl and whisk until creamy - the mixture should be thick not watery. Add some of the remaining coffee mixture to the other bowl, to taste. Whisk to combine - it should be a light coffee colour.
- Layer the dessert in serving glasses or bowls. Lay one or two sponge slices on the bottom, top with the coconut cashew cream, followed by the coffee cashew cream. Repeat until the glasses are filled. Leave in the fridge to set for a good 1-2 hours, until set. Dust with cocoa powder and serve.