



FESTIVE POMEGRANATE SHEESECAKE#

Prep. time 45 minutes | Chill for 3-4 hours | Serves 4+

Christmas just got merrier with our festive pomegranate cheesecake. A sweet treat with none of the shame, this dairy free vegan cheesecake recipe is one that really delivers when it comes to texture and taste and is something to look forward to after any of the mains we offer in the rest of our vegan recipe section.

Ingredients

For the base

250 gr vegan digestive biscuits
100 ml coconut oil (melted vegan margarine can be used instead)

For the filling

200 ml soya cream
120 gr golden caster sugar
160 gr dairy free Greek Style Sheese
250 gr dairy free Original Creamy Sheese
120 ml pomegranate juice
½ tsp agar agar

For the glaze

200 ml pomegranate juice
1/2 tsp agar agar
red food colouring or beetroot juice (optional)
seeds of a whole pomegranate fruit

For the tuile mix

50 gr icing sugar
50 gr vegan margarine
65 gr plain flour or GLUTEN FREE flour
50 gr chickpea water (from a chickpea tin)

Cooking Method

For the base

Whizz the biscuits in a food processor until ground consistency. Transfer to a bowl, mix in the coconut oil and tip into a greased (oil spray) 6 inch. springform tin.

For the filling

Dissolve the agar agar in the pomegranate juice, let it rest for 5 min. Bring to the boil and keep boiling for 1 min. Bring the soya cream and sugar to the boil. Add the pomegranate and agar agar. On low heat, reduce till 1/2 of the initial quantity, stirring constantly. Allow to cool down. In a bowl, with an electric hand blender, beat all the ingredients together till silky and smooth consistency. Pour the filling over the crust, and let it set in the freezer for 3 hours at least.

For the glaze

Bring all elements to the boil. Allow to cool down. In the meantime, sprinkle the top of the cheesecake very generously with pomegranate seeds. Pour the jelly before it sets and transfer to the fridge for 4h at least.

For the tuile mix

Mix all the ingredients together in a bowl, with an electric hand blender. Transfer ½ h in the freezer, it will be easier to spread. Prepare your template : From a cardboard or strong plastic sheet, cut out the desired Xmas shape : tree, snowman, holly leaf ...Put your template on a silicone mat or a bakewell paper. Spread the tuile mix with a spatula. Repeat about 15 times. Bake at 190 degrees, about 5 min. Decorate with red marzipan.