

WHO DARES SLIMS - RECIPE

# Mango & Turmeric Cheesecake (vegan)



## Tips

Makes 12 portions

Soak the cashews for at least 2 hours, ideally overnight

You can decorate with passionfruit or raspberries

## Ingredients

### BASE

- 1 ¼ cups almonds
- ½ cup desiccated coconut
- ¾ cup dates
- Zest of 1 lemon
- ½ teaspoon vanilla extract
- Pinch sea salt
- Tablespoon coconut oil melted

### FILLING

- 2 ½ cups pre-soaked cashew nuts
- 1 cup coconut milk
- ¾ coconut oil melted
- Juice of half a lemon
- ¼ cup rice syrup / agave
- Vanilla extract
- ½ ripe mango

### TOP

- 1 ripe mango
- 1 teaspoon ground turmeric

## Preparation

1. Blitz all the ingredients from 'BASE' in a food processor and press down into a tin lined with greaseproof paper.
2. Blend all the ingredients from 'FILLING' then layer onto the base. Set in the freezer for 30 minutes.
3. Blend the 'TOP' Ingredients then layer on top of the previous layers. Place in the freezer.
4. Remove from the freezer 30 minutes before serving, slice up and enjoy!