



LEMON CHEESECAKE

BY JULIE JAGER



 Makes 12 mini cakes

 1 hour

 Soaking 1 night +
12h resting time



For the base

- › 125 g almonds
- › 25 g oat flakes
- › 120 g dates to make a paste

For the cream

- › 300 g cashew nuts (plain)
- › 70 g coconut oil
- › 290 g coconut milk
- › 240 g lemon juice + peel
- › 60 g agave syrup

For the material

- › Individual circles (Ø 5 cm) or verrines
- › Rhodoïd (pastry tape)
alt. use baking paper ribbons



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The base

- 1 Soak the dates in cold water the day before.
- 2 On the day, let the dates drain and blend them to a paste. Gently mix with the other ingredients. Place a strip of rhodoïd (or baking paper) inside the circle to facilitate demoulding. Spread 25 g in each circle. Press down.

The cream

- 1 Soak the cashews in cold water the night before. Drain.
- 2 On the day, melt the coconut oil. Blend all the ingredients in a blender. The consistency of the cream should be silky smooth and creamy, rather than liquid. Taste and adjust the lemon flavour. Pour into circles or verrines.
- 3 Leave to set in a cool place for at least 12 hours. Garnish.

TIP

If you like the scent of coconut oil, use a classic coconut oil, otherwise opt for a neutral coconut oil.