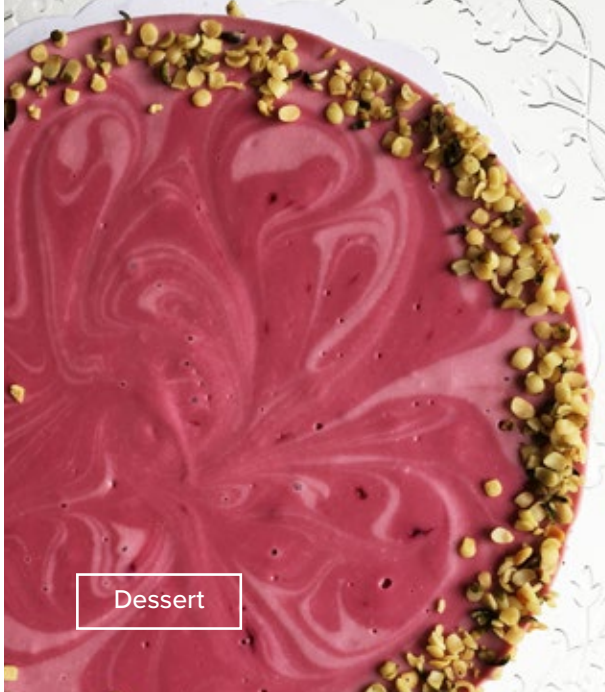




8 p

60'  
+ 240'  
koelen

level II



Dessert

*Super tasty and raw,  
try it now!*



## RAW strawberry & beetroot cake on a brownie base

### Equipment

Circular 7" (=16cm) springform pan  
Blender  
Food processor with 'S'-blade

### For the base

45 gr almonds  
45 gr cashew nuts  
1 tablespoon Purasana RAW  
cocoa powder  
1 tablespoon liquid Purasana  
coconut oil (see tips)  
25 gr dates  
1 coffee spoon vanilla extract  
1/16 coffee spoon Purasana  
Himalaya salt  
1 tablespoon Purasana coconut  
flour sugar, liquid (see tips)  
1/8 coffee spoon Purasana  
maca powder

### For the filling

180 gr cashew nuts, soaked for  
8 hours, rinsed and drained (see tips)  
200 gr strawberries  
120 ml agave  
1 coffee spoon vanilla extract  
1 coffee spoon Purasana  
beetroot powder  
1/2 coffee spoon Purasana  
baobab powder  
1/8 coffee spoon Purasana  
Himalaya salt  
200 ml liquid Purasana  
coconut oil (see tips)

### For the swirl

1/2 cup of the filling  
1 coffee spoon Purasana  
beetroot powder

### For the topping

Purasana hemp seeds



8 p



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## Preparation

1. Place all the ingredients for the base in the food processor with the 'S' – blade and mix until it is crumbly in structure, but still sticky enough for the mass to bind together when you press on it.
2. Take a 7" springform pan with baking paper on the base and cover the base with crumble. Spread it well and press it down. Place to one side.
3. Place all the ingredients for the filling in the food processor, except for the coconut oil, and mix at high speed until it is a nice, creamy liquid. While the blender is mixing, you can then add the coconut oil. Mix for a further 15 seconds, until the oil is well-mixed.
4. Separate 1/2 cup of the filling. This is for the swirl.
5. Pour the rest of this cream onto the base of the springform pan and spread well.
6. For the swirl, place the 1/2 cup of filling back in the blender and add 1 extra KL beetroot powder. Mix again until all of the powder is absorbed. It has now become a dark red cream.
7. Place this on the top of your first filling and use it to make the decoration using the back of a spoon.
8. Place the cake in the refrigerator for a minimum of 4 hours, preferably overnight.

9. Once it is well-chilled and set, remove the cake from the springform pan.

10. Decorate with a few hemp seeds.

## Extra Tips

- Liquid coconut oil: the coconut oil has a melting point of 25°C. Heat the oil to a maximum of 48°C in the oven until it is liquid for processing. Also make sure that all the other ingredients are at room temperature, otherwise you will finish up with a hard lump, as the coconut oil will congeal when it comes into contact with the other, colder ingredients.
- Liquid coconut flower sugar: take 2 tablespoons coconut flour sugar and 1 tablespoon water and stir well until the sugar is dissolved.
- It is best to soak the cashew nuts in water the night before. If you don't have time, you can soak them for 15 minutes in warm water, but then you don't benefit from the RAW principle.

## Hungry for more?

Find our delicious recipes on [www.purasana.be](http://www.purasana.be) or in our book **Become A Super Food Chef**.