

# PINEAPPLE-NUT DESSERT

## Ingredients:

### **CRUST**

2 cups cashews  
1 vanilla pod  
2 tablespoons agave

### **FILLING**

1½ cup cashews  
1/3 cup agave  
¼ cup coconut oil  
1 fresh pineapple

## Preparation:

Make crust: combine cashews and vanilla in magimix and chop to a crushed texture. Add agave and process to mix well. Use half of the crust onto the bottom of a pan.

Filling: combine cashews, agave, pineapple and coconut oil in magimix until smooth. Spoon the mixture on top of crust. Add the remaining half of crust on top of the filling.

Freeze for 2 hours.

Serve 6-8 persons

Enjoy &



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