

PINEAPPLE-NUT DESSERT

Ingredients:

CRUST

1. 2 cups cashew nuts
2. 1 vanilla pod / 1 tsp ground vanilla powder
3. 2 Tbsp agave syrup/ honey

FILLING

1. 1½ cup cashews
2. 1/3 cup agave syrup/honey
3. ¼ cup coconut oil
4. 1 fresh pineapple
5. Pinch of salt

Preparation:

Base

1. Combine cashews and vanilla in Magimix or similar S-Blade food processor and chop to a crushed texture.
2. Decant the crushed nuts into another container and add the agave syrup and mix well.
3. Use half of this mixture to form the base and later the other half for the crust.
4. Fit wax paper on the removable base bottom of the spring form cake tin.
5. Place and compact the nut mixture in the spring form cake tin.
6. Spread evenly with a fork.

Filling

1. Combine, mix and cut the cashews, pineapple, molten coconut oil and the filling ingredients in Magimix until smooth. Spoon the complete mixture on top of crust.

Crust

1. Add the remaining half of crust on top of the filling.

Freeze for 2 hours.

Cut in thin slices.

Serve 8-10 persons

Enjoy &



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