

Raw Vegan Cake

Serving: 5 – 6 persons

Preparation time: 8 minutes

Marzipan (Three layers):

250gm Almond powder
100ml Coconut milk
100gm Fresh grated coconut

Filling: (Two Layers)

01 Sweet mango finely chopped
01 Avocado finely mashed
75gm Fresh grated coconut

Raw Ganache:

25gm Cocoa powder
50ml Coconut milk
01 tbl spoon Honey

Garnish:

25gm Fresh Grated Coconut
 Strawberry
 Mango
 Herbs (Basil or Mint Leaves)

Method

- * Prepare marzipan by mixing the ingredients into soft dough texture, divide into 3 parts and roll out each part to 2mm thickness
- * Place the marzipan as base in the cake cutter
- * Pour in fillings layer by layer (mango, avocado & fresh grated coconut)
- * Place another layer of marzipan and the fillings
- * End with 3rd layer of marzipan. Now remove the cutter
- * Make the raw ganache by mixing the cocoa powder, coconut milk and honey in the bowl
- * Now glaze the cake by raw ganache
- * Garnish with fresh grated coconut, mango, strawberry and herb
- * Keep in the fridge before serve.

Note: Once marzipan is rolled, place in fridge to chill for easy handling afterwards. No need for any sweetener, as there will be sweet flavour from mango, almond, and coconut.