Chocolate Ganache Cheezecake

This recipe contains basic information. Please view the teaching video for essential techniques to execute this recipe perfectly. **The ingredient weights below supersede those specified in the video.**

PREP: *Soak 180g cashews*

Total	Qty	STEP 1: CRUST
	50 g	Shredded coconut
87	37 g	Dates
100	13 g	Cacao powder, raw
Total	**100 g**	

1. Food processor bowl on scale
2. Weigh ingredients, process
3. Pour into 6" springform, press

Total	Qty	STEP 2: CHOCOLATE CREAM
	168 g	Date syrup
228	60 g	Coconut oil, cold pressed and liquified
468	240 g	Cashews, soaked
	~ g	Lemon Juice, cold pressed – 1 TB
	~ g	Water – 1 TB
	~ g	Himalayan salt – pinch
	~ g	Vanilla powder – pinch
Total	**468 g**	

1. Blender jar on scale, weigh ingredients, blend

	48 g	Cacao powder, raw (Acai powder is delicious too)
Total	**516 g**	

1. Add cacao to mixture in blender jar, blend
2. Pour on top of crust
3. Cooler 1 week, freezer 6 weeks

Bon Appétit!

NOTES:

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Healing VEGAN CUISINE

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