

Golden Milk Cheese Cake



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Ingredients

Golden Milk Cheese Cake Almond Date Crust

- 7 medjool dates, soaked in hot water for 10 minutes and drained
- 1½ cup raw almonds
- ¼ cup + 2 tablespoons unsweetened shredded coconut
- 1 tablespoon maple syrup
- ¼ teaspoon kosher salt

Golden Milk Cheesecake Filling

- 1 lt chilled tropical breakfast tea
- 1 1/3 cup coconut flakes, soaked in the tea overnight in a bowl with the cashews
- 1 cup + 3 tablespoons raw cashews, soaked overnight in a bowl with the coconut flakes
- ¼ cup + 2 tablespoons maple syrup
- 2 tablespoons ground chia seeds
- 1 tablespoon ground ginger
- 2½ teaspoons ground turmeric
- 1/2 teaspoon lemon zest
- 1/2 teaspoon ground cinnamon
- ½ teaspoon vanilla essence
- ¼ teaspoons kosher salt
- 1/8 teaspoon finely ground pepper



- 1/2 cup + 2 tablespoons cool water
- 1/2 cup virgin coconut oil
- Coconut yoghurt
- 500g Kara Coconut cream
- 500g greek style yoghurt
- 200g sugar
- 5g fine sea salt

Mix all ingredients in a bowl, pass through a fine chinois and pour in a ISI container. Charge with 2 co2 cartridges and oscillate vigorously.

Methods and Directions

Golden Milk Cheese Cake

- Line an 8-inch round cake pan with parchment paper.
- Prepare the crust. Add the dates, almonds, coconut, maple syrup, and salt to a high-speed blender or food processor and pulse until it begins to clump. Pour the filling into the prepared baking pan and use your fingertips to press down the crust into an even layer. Use a small glass to roll it smooth, if desired. Chill crust while you prepares the filling.
- Drain and rinse the soaked coconut flakes and cashews and add them to the blender with maple syrup, ground chia seeds, ginger, turmeric, vanilla, lemon zest, cinnamon, salt, and pepper.
- With the blender on low, slowly add the cool water, increasing the speed as you pour. Blend on high for 2 minutes, scraping down the sides as needed, until the filling is velvety smooth.
- Pour in the coconut oil and blend on low just to combine. Pour the filling over the chilled crust, smoothing out the top as needed.
- Refrigerate for at least 4 hours, until firm.
- Optional: dust top with a 50/50 mix of ginger and turmeric.
- Once the cheesecake has chilled, slice it into 10-12 slices and serve topped with whipped coconut cream and puffed quinoa crumble, if desired.

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