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RAW CHOCOLATE AVOCADO CHEESECAKE

❖ Ingredients

- ➢ 200g hazelnut
- ➢ 10 dates
- ➢ 2 tablespoons of raw cacao (can be replaced with a cocoa powder)

Chocolate layer

- ➢ 2 ripe avocados
- ➢ 6 tablespoons of raw cacao powder
- ➢ 50g cashews nuts
- ➢ 4 tablespoons of coconut cream
- ➢ 2 tablespoons of medjool dates

❖ Method

1. Add all crust ingredients to your blender process into a meal, until a loose dough forms - it should stick together when you squeeze a bit between your fingers. If it's too dry, add a few more dates through the spout while processing. If too wet, add more hazelnuts
2. Line a cake tin with greaseproof paper and press the dough down to form the base. Chill in the fridge while you make the topping
3. Blitz together all the ingredients for chocolate layer and blend until smooth. You may have to scrape down the sides during the process. Spoon the mixture on top of the cheesecake base and smooth the top
4. Place the cheesecake in the freezer for about 30min to firm up before transferring to the fridge.