

No-bake passionfruit, cashew and chia coconut slice

Makes about 16 squares
Cooking and preparation time
2 hours, plus refrigeration
Vegan • Gluten-free



For the base

- 1 cup cashews
- 1 cup macadamia nuts
- 2 cups desiccated coconut
- 4 tablespoons coconut oil
- 2 tablespoons rice bran syrup
- ½ cup passionfruit pulp
- 4 tablespoons chia seeds

Line and grease a 15–20 cm square or rectangular cake tin—the thickness of the layers will vary with the size of the tin.

Warm the coconut oil and the rice bran syrup until melted. In a food processor, combine all the ingredients and process until the mix holds together and is well combined. With a spatula or wet hands, press the mixture into the base of the tin and refrigerate for 20 minutes.

For the filling

- 2 cups cashews, soaked in water overnight and drained
- 2 cups coconut milk
- 1 cup coconut oil, melted
- ½ cup rice bran syrup
- 1½ cups desiccated coconut

This is best done in a blender or food processor. Combine all the ingredients and blend until smooth and creamy. Pour the mixture over the base, smooth over and refrigerate for at least 40 minutes or until set. (Placing it in the freezer for 15 minutes speeds up the process.)

For the passionfruit jelly

- 2 cups passionfruit pulp
- ⅓ cup water
- 2½ tablespoons rice malt syrup (optional)
- 1 teaspoon vanilla extract
- ½ teaspoon agar agar powder

Blend the passionfruit with the water until mixed through. Place in a medium saucepan, straining out the seeds if desired. Add the rest of the ingredients and bring to the boil, stirring regularly. Boil for 30 seconds, then set aside to cool slightly. Spread the jelly evenly over the filling. Let it cool slightly, then refrigerate for at least 30 minutes or until the jelly is completely cool.

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