

## Fruity Trifle with Cashew Cream



Gluten-free, Wheat-free & Raw

**Serves:** 4

**Profitability:**

**Author:** The Vegetarian Society, Festive Flavours

**Ingredients:**

70g cashew nuts

¼ tsp mixed spice

4 blood oranges

2 tsp vanilla extract

10 ready-to-eat prunes

2 tbsp cacao powder

3 tbsp date syrup

400g frozen summer fruits, thawed & drained

**Steps:**

To make the cashew cream, chop 20g of nuts with the mixed spice in a food processor and set aside. Juice 1 orange and pulse 1/2 with the remaining nuts and 1 tsp of vanilla extract until smooth and set aside

For the chocolate sauce, blend 3 prunes, cacao powder, remaining vanilla extract, juice of 1 orange and 2 tbsp of date syrup until smooth. Set aside

Pick 12 whole fruits from the summer fruits and set aside. Split the rest into two portions. Blend one portion with the remaining prunes and 1 tbsp date syrup. Set aside

For the compote, sieve remaining portion of summer to retain the juice; discard the pulp. Peel and segment remaining 2 oranges

## TO ASSEMBLE

Divide the summer fruits between 4 serving glasses

Layer the cashew cream, chocolate sauce, orange segments and fruit purée on top. Finish with chopped nuts and a drizzle of compote