



ROYAL  
VOLUNTARY  
SERVICE

# VEGAN DESSERTS

*Ollie Bragg*

## For the Vegan Creme Brulée:

**Dietary requirements: Dairy-free, Egg-free, Gluten-free, Vegan, Wheat-free**

### Ingredients

- **75g/2½oz cashews**
- **1 tbsp agar agar**
- **Pinch of salt**
- **350ml/generous ½ pint boiling water**
- **180g/6oz silken tofu (firm)**
- **65ml/4⅓ tbsp maple syrup**
- **1 tsp vanilla extract**
- **Pinch of turmeric**
- **Granulated sugar for caramelising**



ROYAL  
VOLUNTARY  
SERVICE

## Method

1. Blend the cashews, agar agar and pinch of salt into a powder.
2. Put in a saucepan and add  $\frac{1}{2}$  cup of boiling water. Blend with a hand blender for 1 minute over a gentle heat.
3. Gradually add the remaining boiling water. Continue blending for 2 minutes.
4. Add tofu, maple syrup, vanilla extract and turmeric.
5. Process for another couple of minutes or until smooth.
6. Pass mixture through a fine sieve. Heat in a saucepan gently for 10 minutes. **DO NOT BOIL.**
7. Divide among ramekins and let cool.
8. Cover with cling film and chill in fridge for a few hours.
9. Remove from fridge and sprinkle each ramekin with enough sugar to cover the top.
10. Caramelize with a chef torch or under a grill.
11. Serve immediately.



Registered charity 1015988 (England and Wales) & SC038924 (Scotland).  
CS2665b\_0720

Supported by players of



Awarded funds from





ROYAL  
VOLUNTARY  
SERVICE

## For the Chocolate Mousse:

**Dietary requirements: Dairy-free, Egg-free, Vegan**

### Ingredients

- **170g firm silken tofu**
- **2–3 tsp cocoa powder**
- **2 tsp pure vanilla extract**
- **1 tbsp vegan milk of choice**
- **pinch salt**
- **2 tbsp maple syrup**
- **Juice of ½ a lime**
- **Selection of your favourite chopped nuts**
- **Vegan dark chocolate shards**



Registered charity 1015988 (England and Wales) & SC038924 (Scotland).  
CS2665b\_0720

Supported by players of



Awarded funds from





ROYAL  
VOLUNTARY  
SERVICE

## Method

- 1. Blend all the ingredients together (except the chopped nuts).**
- 2. Pour mixture into a bowl and store in fridge.**
- 3. When serving, sprinkle over with chopped nuts or shards of dark chocolate.**

**To find out more about the Virtual Village Hall and other online sessions please visit [virtualvillagehall.royalvoluntaryservice.org.uk](https://virtualvillagehall.royalvoluntaryservice.org.uk). Or to find out more about the Royal Voluntary Service go to [royalvoluntaryservice.org.uk](https://royalvoluntaryservice.org.uk).**



Registered charity 1015988 (England and Wales) & SC038924 (Scotland).  
CS2665b\_0720

Supported by players of



Awarded funds from

