

Poppy seed cookies with Persimmon pudding

Makes 2

You'll need: food processor, blender

Preparation time: 30 minutes

Total time: 30 minutes

Ingredients for cookies:

1/4 cup ground poppy seed

1/4 cup almond meat

1/4 cup golden sultana raisins

zest of 1/4 lime

juice of 1/4 lime

seeds of 1/4 vanilla bean

1 tsp coconut nectar

1 tbsp coconut butter

1 tsp coconut oil

Place all ingredients into a food processor fitted with the S blade and process until ingredients form a stick ball. Remove from food processor and form into a loaf, roll flat with a rolling pin. Use cookie cutters to create the desired shapes. Place cookies on a sheet of baking paper, let sit them overnight in the fridge to firm.

Ingredients for pudding:

1 ripe persimmon (peeled)

1/2 orange (peeled)

1/2 inch fresh turmeric (peeled)

2 tbsp goji berry

Place all ingredients into a high speed blender, blend until smooth.

Pour into a silicone mold and let sit them in the fridge overnight to solid. Remove from the fridge. Then, use a spatula to gently loosen the gummy sheet from the bottom of the mold.

Lift it out in one piece, do this by carefully hold the mold by the base - and turn it upside down - place it on a cookie and press down on the center. Enjoy!

