

Orange Chocolate Mousse Cake



Ingredients for Crust

1/2 cup almond meal
1 cup whole almond, soaked
1/2 cup buckwheat, soaked
1/2 cup finely shredded coconut
approximately 1 cup dried apricot
coconut nectar to taste
seeds of 1/2 vanilla bean

Add all ingredients into a food processor and pulse for a few minutes. Pulse until mixture is like a sticky dough. Press the mixture into a parchment lined container. Place the pan in the freezer whilst you make the filling.

Chocolate Mousse

2 large ripe avocado
1 small zucchini, peeled
1/2 cup cacao powder
2 drops orange extract
4 drops vanilla extract
2- 3 tbsp coconut nectar
1/2 cup cacao or coconut butter, warmed to liquid (optional)

Place all the ingredients in a blender and blend until (just make sure to process the filling for a while) smooth. Remove pan from freezer and pour the cream over the base. Place back in freezer.

Add peeled orange slices (about 2 oranges) before adding the second layer.

Orange Cream

2 cup cashew
juice of 2 sweet orange, freshly squeezed
(plus the zest of one put aside for garnish)
* 1/8 tsp turmeric, up to you (for the strong yellow color)
4 drops orange extract
2- 3 tbsp coconut nectar
1/2 cup cacao or coconut butter, warmed to liquid (optional)

Place all the ingredients in a food processor and process until smooth. May take some time to get creamy. Spread the cream on top of bottom layer and let sit in the freezer (about an hour) or until it's set.

Note: Each layer of cream to freeze enough in order to spread the next layer.

Orange Marmalade

1 cup orange juice

1/4 cup coconut nectar

1/2- 3/4 cup orange segments

Combine all ingredients in a small saucepan and cook for about 30 minutes on low heat (for the raw version - place in your dehydrator). Check the consistency of the marmalade if it reach the right thickness turn off the heat and allow to cool down before using. Pour on top of the cake or slices.

Enjoy!