



## FOR THE CASHEWCREME

- 6 glasses -

- 80g cashews
- 100g water
- 60g sugar
- 1/4 teaspoon citric acid
- 2 teaspoons lemon juice
- zest of half a lemon
- 1/16 teaspoon vanilla
- 1/16 teaspoon salt
- 20g margarine
- 40g coconut oil
- 1/4 teaspoon psyllium husk
- 1 teaspoon lecithine

## FOR THE STRAWBERRYLAYERS

- 300g fresh strawberries
- 30g powdered sugar
- some vanilla

\*\*\*VEGAN\*\*\*GLUTENFREE\*\*\*LAKTOSEFREE\*\*\*



SOAKING: min. 4 hrs  
PREPARATION: 1 hour  
CHILLING: 3 hrs or overnight

- 1 Wash the cashews and soak them for at least 4 hours. Rinse and wash them again before placing them with 100g of fresh water into your mixer.
- 2 Add 60g sugar, the lemon juice, the citric acid, salt, vanilla and the lemon zest to your mixture and pulse on the highest level for 1-2 minutes.
- 3 Melt the margarine and coconut oil and add it simultaneously with the psyllium husk and lecithin to your mixture while the mixer is running.
- 4 Fill every glass 1/3 full and purée the rest of the cashewcreme with 150g of your strawberries. Chill the glasses and the strawberry creme for at least 3 hours in the freezer or better over night in your fridge.
- 5 Whisk up the strawberry creme shortly and fill another third of the glasses with it. Purée the other 150g of strawberries with 30g of powdered sugar and some vanilla and divide the sauce between the glasses.

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