



## MACADAMIA COCONUT & BLUEBERRY SAGE CHEESECAKE

### INGREDIENTS

### DIRECTIONS (1)

Prep tip#1: Sage infused mylk needs to be prepared the previous day (overnight infusion) and kept refrigerated.

Add to a glass jar: 1 cup coconut milk + 8 fresh sage leaves  
Refrigerate until ready to add to the cheesecake layer making.

Prep tip#2: Macadamia nuts need an overnight soak.

In a glass container mix the 1 cup of macadamia nuts with approx. 3 cups of water.  
Refrigerate until ready to add to the cheesecake layer making.

#### *Base Ingredients:*

1 cup (140 g) – hazelnut flour  
½ cup (120 ml) – org coconut butter  
1 tbsp – org maple syrup  
Pinch of Himalayan salt

**PREP TIME: 20 MINS**  
**COOK TIME: 30 MINS**  
**TOTAL TIME: 50 MINS**  
**+ 4 H REFRIGERATION**  
**SERVES: 12**

**VEGAN**  
**GLUTEN-FREE**  
**REFINED SUGAR-FREE**

#### *Base Prep:*

##### Step 1

In a medium-sized bowl mix:

- hazelnut flour
- maple syrup
- coconut butter
- pinch of Himalayan salt

Use a fork to incorporate wet ingredients into the hazelnut flour.

##### Step 2

Add parchment paper just at the bottom an 8-inches Springform Pan with Quick-Release (non-stick coating).  
Add the raw batter to the springform and press it in with the back of a spoon or a flat measuring cup.  
Refrigerate while working on the cheesecake layer.



## MACADAMIA COCONUT & BLUEBERRY SAGE CHEESECAKE

### INGREDIENTS

#### *Cheesecake Ingredients:*

1 cup (140 g) – raw soaked macadamia nuts

1 ½ cups (200 g) – coconut meat

8 – org fresh sage leaves (for the sage infused mylk)

1 cup (240 ml) – coconut mylk (for the sage infused coconut mylk)

½ cup (120 ml) – coconut cream

½ cup (120 ml) – melted cocoa butter (approx. 3 small or 2 medium sized pieces)

4 tbsp – maple syrup

2 tsp – non-alcoholic Madagascar vanilla extract

1 cup (140 g) – org fresh blueberries

**PREP TIME: 20 MINS**

**COOK TIME: 30 MINS**

**TOTAL TIME: 50 MINS**

**+ 4 H REFRIGERATION**

**SERVES: 12**

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### DIRECTIONS (2)

#### *Cheesecake Layer Prep:*

##### Step 1

Melt cocoa butter pieces using the double boiler method.

Double boiler method explained:

- Add water to medium size saucepan – fill half way – bring to boil then gently simmer.
- Add small size saucepan, or small glass bowl, on top of the medium size pan.

##### Step 2

Add the following ingredients to a high-speed blender:

- soaked macadamia nuts
- coconut meat
- sage infused coconut mylk
- 3 sage leaves used in the mylk infusion
- coconut cream
- melted cocoa butter
- maple syrup
- vanilla extract
- blueberries

Blend at high speed for approx 2 minutes until the mixture looks well blended and creamy. There are plenty of wet ingredients in the mix to make the blending easy with no need to scrape the sides.

##### Step 3

ADD the creamy blended mixture on top of the refrigerated base. Back in the fridge while preparing the blueberry jam layer.





## MACADAMIA COCONUT & BLUEBERRY SAGE CHEESECAKE

### INGREDIENTS

#### *Blueberry Jam Ingredients:*

- 1 cup (140 g) – org fresh blueberries
- 1 tsp – lemon juice
- 1 tbsp – org date syrup
- 1 tsp – agar-agar powder
- 1 tbsp – cold filtered water

**PREP TIME:** 20 MINS

**COOK TIME:** 30 MINS

**TOTAL TIME:** 50 MINS

**+ 4 H REFRIGERATION**

**SERVES:** 12

**VEGAN**

**GLUTEN-FREE**

**REFINED SUGAR-FREE**

### DIRECTIONS (3)

#### *Blueberry Jam Prep:*

##### Step 1

Add the following two ingredients to a small pan – cook on top of the stove at low temperature 95° F (35°C):

- blueberries
- lemon juice
- date syrup

Leave to simmer to a slight boil for approx 10 min.

##### Step 2

Mix:

- agar-agar powder
- cold water

After approximately 10 min time of simmering the blueberry mixture ADD the agar-agar gel mixture.

Continue to whisk the formed blueberry jam for about 2 more minutes until the mixture slightly thickens up.

##### Step 3

Add the blueberry jam on top of the blueberry cheesecake layer and refrigerate for a minimum of 4 hours (overnight rest is recommended).

#### *Serving Directions:*

When ready to serve the Macadamia Coconut Blueberry Cheesecake should be easy to remove from the springform pan. Just use the quick-release handle and remove the parchment paper with cake on a round cake platter. The cheesecake is set so you should be able to remove the parchment paper from underneath and serve as seen in the photographs added to this blog post.

For a beautiful contrast of colors, use a hand shredder and shred a couple of raw macadamia nuts on top of the cake, and add fresh blueberries for extra crunch and sweetness.

#### *Notes:*

If you do not have access to coconut meat (the white flesh found inside of a coconut), you can soak 1 cup of dried coconut flakes in 1 cup of coconut milk (overnight rest).

Date syrup can be replaced with another option of unrefined sugar (or sugar replacement such as swerve), or add 1 tbsp of maple syrup.

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