Pomì
O Così. O Pomì.

Vegan Tomato Cheesecake



Preparation time: 60 min
Difficulty: Easy

Dough

- Maple syrup: 2 tablespoons
- Melted coconut oil: 1/3 cup
- Salt: A pinch
- Vegan graham cracker crumbs: 1 1/2 cups

Filling

- Celery, roughly chopped: 1/2 cup
- Coconut cream or vegan yogurt: 1/2 cup
- Coconut oil, melted: 1/4 cup
- Fresh basil leaves: 1 or 2 handfuls
- Lemon juice: 1/4 cup
- Maple syrup: 1/2 cup
- Salt: A pinch
- Vanilla extract: 1 teaspoon
- Vegan cream cheese, softened: 2 packages (16 oz)
- Zest of lemon: 1

Ingredients

- Agar agar powder: 1/2 teaspoon
- Cane sugar: 2 tablespoons
- Salt: 1/2 teaspoon

Decoration

- Cherry tomatoes: to taste
- Fresh basil leaves: to taste

Preparation

Preheat the Oven:

Preheat your oven to 350°F (175°C). Grease a 9-inch springform cheesecake pan.

Make the Crust:

- Combine graham cracker crumbs, melted coconut oil, maple syrup, and a pinch of salt in a bowl.
- Press the mixture into the bottom of the prepared cheesecake pan, creating an even crust.
- Bake for 5 minutes, then let it cool while you prepare the filling.

Prepare the Filling:

- In a large food processor bowl, beat the vegan cream cheese until smooth and creamy.
- Add coconut cream, celery, basil, maple syrup, melted coconut oil, lemon juice, vanilla extract, lemon zest, and a pinch of salt.
- Process until well combined, smooth, and creamy.
- Add the cream cheese mixture into the prepared pan and bake at 350°F (175°C) for around 45-50 minutes. Depending on the vegan cheese, the cake might be very liquid still, but gently get it out anyways. Let it cool down, then transfer it to your fridge and let it set for at least 6 hours, best overnight.

The next day, make the Tomato Topping:

- Combine Passata, cane sugar, salt, and agar powder in a saucepan.
- Bring to a boil, stirring continuously to dissolve the agar agar.
- Simmer for 3-4 minutes until the mixture thickens slightly.
- Allow the topping to slightly cool, then pour it onto the hardened and set cheesecake.
- Transfer to the fridge once more to let the tomato glaze set. It takes around 3-4 hours. Gently tap the glaze with a clean finger to feel if it is set before serving.
- Once set, carefully remove the cheesecake from the springform pan.
- Decorate with cherry tomatoes and fresh basil leaves, serve, and enjoy!

For this recipe we used:

Strained Tomatoes 200 g

