

Tofu Berry Cheesecake

Ingredients

Serves 6

425g firm tofu

300g/ 2 cups soya yogurt

1 sachet powdered vegetarian
jelly crystals

90ml/6 tbsp apple juice

175g soft fruits, such as
raspberries, strawberries
and blueberries

30ml/2 tbsp redcurrant jelly

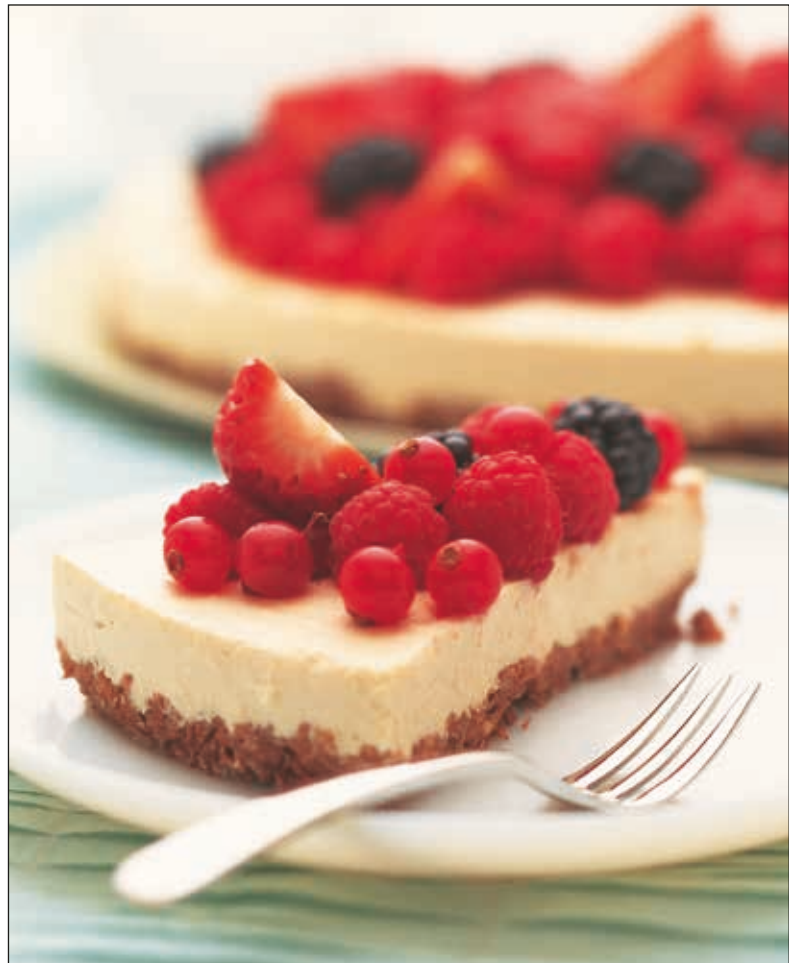
30ml/2 tbsp lemon juice,
heated

For the base

50g/1/4 cup dairy-free spread
or soya margarine

30ml/2 tbsp apple juice

115g/6 cups bran flakes



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Method

1. To make the base, place the dairy-free spread or soya margarine and apple juice in a pan and heat them gently until the spread or margarine has melted. Crush the cereal and stir it into the apple juice mixture.
2. Transfer the mixture into a 23cm/9in loose-based round flan tin (pan) and press down firmly with your fingers. Leave the base to cool. Chill until set.
3. To make the filling, place the tofu and yogurt in a food processor and liquidize. Heat the apple juice, then add the jelly crystals until dissolved, and blend into the tofu mixture.
4. Spread the tofu mixture over the base, smoothing it evenly. Chill for 1–2 hours, until the filling has set.
5. Carefully remove the flan tin and place the cheesecake on a serving plate.
6. Arrange the fruits on top of the cake. Place the redcurrant jelly in a small bowl and add the heated lemon juice.
7. Stir the mixture well until the jelly has completely melted. Leave it to cool slightly and then spoon or lightly brush it over the fruit. Chill until required and then serve.