

# RAW NUTELLA PIE

**Prep + cooling time:** 20 minutes (+ refrigeration & freezing) **Serves:** 12  
(You will need to start this recipe a day ahead)

## Ingredients

|   |   |  |
|---|---|--|
| 2 x 400ml cans coconut cream, unopened  | 2 tablespoons coconut oil, melted                 | flavour (see tips)   |
| 2 cups (300g) raw cashews               | ½ cup (140g) chocolate hazelnut butter (see tips) | 1 teaspoon pure vanilla extract  |
| 1 cup (170g) activated buckwheat groats | 2/3 cup (160ml) coconut cream, extra              | ¼ teaspoon sea salt flakes   |
| 1 cup (120g) pecans                     | ½ cup (125ml) pure maple syrup, extra             | 60g (2 ounces) dark (semi-sweet) vegan chocolate, chopped coarsely       |
| 5 fresh dates (100g), pitted            | ¼ cup (50g) coconut oil, melted, extra            | ¼ cup (35g) roasted hazelnuts, chopped coarsely, optional (see swap out) |
| 1/3 cup (35g) cacao powder              | ¼ teaspoon natural hazelnut                       |  |
| 2 tablespoons pure maple syrup          |   |  |

1. Chill coconut cream cans overnight in fridge, so that cream separates and sets on top.
2. Place cashews in a large bowl; cover with cold water. Stand, covered, for 4 hours or overnight. Drain cashews, rinse under cold water; drain well.
  3. Grease a 22cm (9-inch) pie dish.
4. Process buckwheat, pecans, dates, ¼ cup of the cacao powder, syrup and coconut oil until mixture resembles coarse crumbs and starts to come together. Press mixture firmly and evenly over base of pan, using a spatula to smooth. Freeze while preparing filling.
5. Blend drained cashews with remaining cacao powder, chocolate hazelnut butter, extra coconut cream, extra syrup, extra oil, hazelnut flavour, vanilla and salt until as smooth as possible, using a high-powered blender if available; this type of blender will produce a very smooth consistency. Pour mixture over pie base; smooth top. Cover; freeze for 3 hours or until firm.
6. Without shaking or tipping the cans of coconut cream, carefully spoon out the thick coconut cream that has set on top. Beat cream in a small bowl with an electric mixer until soft peaks form; spoon on top of pie.



7. Place chocolate in a small heatproof bowl over a saucepan of gently simmering water (don't allow bowl to touch water), stir until just melted; drizzle chocolate over pie. Sprinkle pie with chopped hazelnuts, if you like.

Swap out You can substitute 1½ cups (460g) coconut yoghurt for coconut cream. As the hazelnuts scattered over are roasted, they are not in fact raw — raw food purists can omit these or use activated hazelnuts instead.

Keeps Store pie in an airtight container in the fridge for up to 5 days, or freeze without whipped cream, for up to 2 months.

## Tips

Natural hazelnut flavour is available from selected health food stores or can be purchased online. We used Medicine Flower's natural hazelnut flavour. Use only 2 or 4 drops of hazelnut 'oil' or 'essence' or 1 teaspoon hazelnut 'extract'. Raw chocolate hazelnut butter is made from cocoa, hazelnuts and coconut nectar. It is available from health food stores.