

Sweet and fruity: a divine dessert in a meadow of flowers

Vegan Trilogy, by Erlenbacher Backwaren



Vegan Trilogy recipe by Erlenbacher – Photo: Erlenbacher Backwaren

If there's a definition of paradise, then this would be it! This divine trilogy of Strawberry Slice, Banana and Redcurrant Slice and raspberry sorbet is surrounded by a heavenly combination of flowers and fruit. What's more, everything on the plate is edible!

Paradise on a plate is just a few steps away

Ingredients (serves 8 approx.)

- 2 Erlenbacher Strawberry Slices (vegan)
- 2 Erlenbacher Banana and Redcurrant Slices (vegan)

For the microwave sponge:

- 4 tbsp flour
- 1½ tsp baking powder
- 1 tsp matcha powder
- 1 tbsp sugar
- 1 sachet vanilla sugar (approx. 7 g)
- 4 tbsp plant milk
- 2 tbsp oil
- 80 g apple sauce or 1 flax egg (1 tablespoon of ground flax seeds mixed with 3 tablespoons of water, left to soak)

To decorate:

- 4 large edible flowers (yellow)
 - 2 orchid flowers
 - 4 strawberries
 - 12 raspberries
 - 24 blueberries
 - 8 blackberries
 - 2 clusters of redcurrants
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- 120 ml vegan white chocolate mousse
 - mango purée
 - 4 scoops vegan raspberry ice cream

Method:

1. To make the microwave sponge, mix the flour, baking powder, matcha, sugar and vanilla sugar together. Add the milk, oil and egg replacement. Stir well until the batter is smooth. Transfer the batter into a suitable container (e.g. jug) and cook for approx. 30 seconds in the microwave on 1000 Watts.
2. Tear the microwave sponge cake into pieces and arrange them in a 'wave' shape on the plate.
3. Decorate the wave with assorted berries and flowers.
4. Pipe dots of white chocolate mousse and mango purée at intervals.
5. Position the two cake cubes on the left-hand side of the plate and place a scoop of vegan raspberry ice cream next to them.



Step-by-step guide to serving the Vegan Trilogy

Photos: Erlenbacher Backwaren