



Hairy Ella Veggie Millionaires!!!

This is something I made up, when I found soya condensed milk...I loved millionaires as a child! It is a mix of ideas...Deliciously Ella for the base and the Hairy Bikers for the top!

Base: in a food processor add 150g of nuts (almonds, pecans, cashews is what I used) and whizz until finely broken but still with some crunch...not to a flour state. Then add 15 medjool dates, 1 tablespoon of coconut oil, and whizz again until it all combines. I used a loaf tin...line with greaseproof paper so you can easily remove it from tin, you could use a round tin with a bottom that comes out...and then press this nut mixture into the tin and put in the fridge to help 'set' it.

Middle: empty one tin of condensed soya milk into a non-stick pan. If vegan add 40g of hard margarine...if vegetarian use 40g of butter or ghee...I used the latter. The milk is so sweet you do not need to add anymore sugar!!! But if you insist it is another 40g. Bring to boil and then slowly simmer, stirring all the time. I don't have a thermometer but it cooked for approx 30mins until it really coated back of the spoon and looked like it was setting around the pan. You want it to set but still be gooey...just how caramel should be. You could do a cooling test like you would with jam. Once done pour over the nut base and leave in a cool place...not fridge.

Topping: in a food processor add two avocados (make sure they are nice and green), zest of a lime, juice of half a lime, 3 balls of stem ginger and 2 tablespoons of the ginger syrup. Whizz so there is still a little texture from the ginger.

In a saucepan add 100g dark, 75% plus, of chocolate, break it up, 100ml coconut milk, 30g cocoa powder, 1tsp ground ginger, 1tsp ground cinnamon, 1/2 tsp chilli powder, (I also added a pinch of ground black pepper), 1/2tsp allspice (I replaced it with mixed spice!). Melt slowly so it doesn't warm too much and then mix well into the avocado mixture. Then, checking the caramel has set a little, spoon gently over the top. There will be chocolate mixture left, unless you want a really thick topping. Pour into little ramekins for individual pots of delight! You can decorate with sticks of stem ginger. Let it cool in fridge and slice when needed.

I think you could freeze it in portions if you needed too.