



Brioche Shortcake with fresh fruits

2 Serves

15 Prep Time

15 Cook Time

Discover an original and delicious recipe based on plant-based Brioche and fresh fruits!

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Ingredients:

- 1 Plant-based Sliced Brioche Loaf Brioche Gourmet
- 1 small sweet potato of about 1,5 cup
- 0,2 cup of cashew nuts
- 5 dates
- Seasonal fresh fruits : Spring/Summer: strawberries, blueberries, nectarines...
Fall/Winter: blackberries, plums, mirabelle, pears, bananas, kumquats, mangoes...
- ¼ Coconut milk
- 1 cookie cutter diameter: 8 centimeters

Preparation:

- 1- Using a cookie cutter, cut out three brioche rounds.
- 2- Peel and cut the sweet potato into large cubes. Cook it in boiling water for about 15 minutes.
- 3- Soak cashews in warm water for 10 minutes.
- 4- Remove the pits from the dates. In a blender, blend the sweet potato, the drained cashews, the pitted dates with half a glass of coconut milk. Add coconut milk or sweet potato to obtain the consistency of a thick paste.
- 5- In a plate, place the first slice of brioche, a spoonful of the preparation, then some fresh fruit.
- 6- Repeat this operation three times.

