

Chef Babette's Recipes • January 29, 2022

Stuffed Veggies

This recipe was used to stuff...2 baked russet potatoes, 2 green and 2 yellow bell peppers, 2 heirloom tomatoes and 2 Portobello mushroom caps.

3 russet potatoes
2 yellow bell peppers
2 green bell peppers
2 Portobello mushroom caps
2 heirloom tomatoes

Stuffing:

1 diced zucchini	2 tablespoons no salt
2 diced red bell pepper	2 tablespoons Mexican seasoning
6 sliced sweet peppers	2 tablespoons Braggs or sea salt to taste
2 packages tempeh	

Add all ingredients to a large mixing bowl and mix them well using hands if you like. Sauté lightly adding a little water being careful not to overcook. Return to bowl and set aside.

Prep potatoes:

Wash potatoes; oil and bake at 350 °F until soft.

Slice potatoes in half using a spoon to remove excess potato, clearing the area to be stuffed...dice extra potato and add cashew sour cream to the potatoes. This will be the first layer when stuffing the veggies.

Cashew sour cream with miso

1 cup non-dairy milk	1 cup vegan mozzarella cheese
3 cups soaked cashews	1 teaspoon agave
¼ cup lemon juice	1 tablespoon Mexican seasoning
1 teaspoon sea salt	1 tablespoon miso

Blend all ingredients

To stuff:

Prep veggies:

Clean vegetables

Slice potatoes in half horizontally

Slice bell pepper horizontally and seed

Slice top of tomatoes horizontally and seed

Clean the quills from Portobello mushrooms

1. Add cream cheese potatoes
2. Add Baja tempeh mix
3. Add a dollop cream cheese
4. Shredded mozzarella vegan cheese

Cover all veggies and bake at 350 °F until cheese melts.

Raw Chocolate Layered Cake (Vegan)

Crust

2 cups of your favorite granola (no raisins or other fruit/nuts) I like Nature's Path organic Hemp Plus Granola	2 cups walnuts
	1/2 teaspoon sea salt
	1/2 cup cacao powder

Put it all together in a food processor attached with the S Blade until is broken down so it's more powdery than crunchy.

Put it in a bowl.

Add 1/4 to 1/2 cup (depending on how sweet you like yours) of Agave nectar, use a spoon and blend it well. Spray your casserole dish with a little coconut oil and press some (not all) of your crust mixture to fill your bottom layer of your casserole dish.

Filling

(Depending on the size of your casserole dish, you may need to double your recipe)

1 cup non-dairy milk	1 teaspoon of vanilla
1 cup agave nectar	3 avocado (ripe or over ripe they can have black spots)
1/4 cup of coconut oil (preferably melted) if not melted soft.	2 packs of freeze dry raspberries
1 teaspoon sea salt	1 package of carob chips
1/2 cup of cacao powder	

Put all ingredients in a high speed blender and blend until creamy. (**EXCEPT FOR DRY RASPBERRIES AND CAROB CHIPS**)

Use an offset spatula, (or the back of the spoon)

Spread a thin layer of your chocolate onto the crust.

Crumble the two bags of raspberries with your fingers and put it all over the chocolate (this is your third layer)

Sprinkle a layer of carob chips on top.

Place this mixture in the freezer and let it get firm.

Place the rest of the avocado mix into the refrigerator while your crust mixture is getting firm.

After 20 minutes take them both out.

Take the rest of your avocado/chocolate mix and make another. This time you are going to make a thicker top layer.

Then sprinkle more crust on top (as much as you want) sprinkle more carob chips and freeze it until hard.