Vegan Portobello Pizzas

**Ingredients:**
- 3 large portobello mushrooms
- Olive oil
- 1/4 tsp garlic powder
- 1/4 tsp dried basil
- 1/4 tsp dried oregano
- 1 cup pizza sauce
- 1/2 cup mixed veggies
- Vegan shredded cheese

**Instructions**
1. Preheat oven to 425 °F.
2. Add 2 Tbsp olive oil to a large saucepan over medium heat. Then add onion and garlic and a pinch of salt. Saute until soft.
3. Add flour and whisk, then slowly mix in the broth and stir until no clumps are visible.
4. Add almond milk and bay leaves and stir. Simmer until the mixture is thickened. While the sauce is thickening, prepare biscuits. Cut out with a heart-shaped cookie cutter, leave unbaked, and set aside.
5. Once the sauce is thickened, add the frozen vegetables and cook for 4-5 more minutes.
6. Discard the bay leaves and divide the mixture evenly between 5-6 lightly greased ramekins or an 8×8 baking dish. Top with vegan biscuits/puff pastry and brush the tops of the biscuits with melted vegan butter.
7. Set your 8×8 dish or ramekins on a baking sheet to catch overflow and bake until the biscuits are golden brown and the filling is bubbly (about 14-17 minutes).

**Vegan Pot Pies**

**Ingredients:**
- 1/2 yellow onion, chopped
- 2 cups vegetable broth
- 1/4 cup unsweetened plain almond milk
- 1 recipe Vegan Biscuits / store-bought puff pastry

**Instructions**
1. Preheat oven to 425 °F.
2. Add 2 Tbsp olive oil to a large saucepan over medium heat. Then add onion and garlic and a pinch of salt. Saute until soft.
3. Add flour and whisk, then slowly mix in the broth and stir until no clumps are visible.
4. Add almond milk and bay leaves and stir. Simmer until the mixture is thickened. While the sauce is thickening, prepare biscuits. Cut out with a heart-shaped cookie cutter, leave unbaked, and set aside.
5. Once the sauce is thickened, add the frozen vegetables and cook for 4-5 more minutes.
6. Discard the bay leaves and divide the mixture evenly between 5-6 lightly greased ramekins or an 8×8 baking dish. Top with vegan biscuits/puff pastry and brush the tops of the biscuits with melted vegan butter.
7. Set your 8×8 dish or ramekins on a baking sheet to catch overflow and bake until the biscuits are golden brown and the filling is bubbly (about 14-17 minutes).

**Valentines Recipe Booklet**

Quick and simple recipes inspired for Valentines!

Comfort food in the comfort of your own home!

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**ORIGINAL RECIPE WEBSITE:**
- [Minimalist Baker](https://minimalistbaker.com/vegan-portobello-pizzas/)
- [Minimalist Baker](https://minimalistbaker.com/1-hour-vegan-pot-pies/)
**Vegan Biscuits**

**Ingredients:**
- Vegan buttermilk (1 cup unsweetened almond milk + 1 Tbsp lemon juice)
- 2 cups all-purpose flour
- 1/2 cup coconut flakes
- 1 tsp baking powder
- 3/4 tsp sea salt
- 1/4 cup non-dairy unsalted butter, frozen

1. Preheat oven to 450 °F. Make “vegan buttermilk.” Set aside.
2. In a large mixing bowl, whisk together dry ingredients.
3. Grate in frozen butter and combine with a pastry cutter or fingers until mixture comes together in pea-sized crumbs.
4. Make a well in the dry ingredients. Pour in butter milk 1/4 cup at a time, and stir gently until just combined. You may not need all of the buttermilk. Stop when it resembles a slightly tacky but moldable dough.
5. Turn onto a lightly floured surface. Press and form into a 1-inch thick disc, handling as little as possible.
6. Cut into heart shapes with a cookie cutter or circles with the edge of a glass cup.
7. For use as pie top “crust”, place dough on top of soup mixture in a ramekin. Otherwise, place biscuits on a baking sheet, making sure they just touch – this will help them rise uniformly.
8. Brush the tops with melted non-dairy butter and gently press a small divot in the center using two fingers to help with even rising.
9. Bake for 10-15 minutes or until fluffy and slightly golden brown. Serve with desired jam or toppings.

**Strawberry Cashew Tart**

**Ingredients:**
- For the Crust:
  - 1 cup ground almonds
  - 1/2 cup coconut flakes
  - 2 tbsp coconut oil, melted
  - 1 tsp cinnamon
  - 1 tbsp water, plus more if needed

- For the Filling:
  - 2 cups raw cashews, soaked overnight
  - 1/3 cup almond milk, plus more if needed
  - 1 tsp vanilla extract
  - 2 tbsp coconut oil, melted
  - 1/3 cup maple syrup
  - 2 cups fresh or frozen strawberries

1. Mix all the base ingredients together in a food processor, starting with the almonds first on their own. Add more water if necessary.
2. Press the base in your tart molds with your finger and place in the freezer.
3. For the filling, rinse and drain soaked cashews. Start with the cashews first on their own.
4. Add more almond milk or strawberries if needed.
5. Spoon the filling on top of the crust and place in the freezer to set. Take out 30 minutes before serving. Top with coconut or strawberries.

**Coconut Chia Parfait**

**Ingredients:**
- Coconut Layer:
  - 1 frozen banana
  - 3 tbsp coconut cream or full-fat coconut milk

- Chocolate Chia Pudding:
  - 1 cup non-dairy milk
  - 3 tbsp chia seeds
  - 2 tbsp + 2 tsp cocoa powder
  - 2 tbsp maple syrup
  - 1 tsp vanilla extract
  - Pinch of salt

1. To make chia pudding, add all ingredients in a jar or bowl and whisk to combine. Give a good stir after 30 minutes, cover again and continue to chill. Stir again after 15 to 30 minutes. Pudding should be thickened and ready to serve within 4 hours, and will be at its thickest after 8 – 10 hours.
2. To make coconut cream, blend frozen banana and coconut cream in a blender until creamy and smooth.
3. To assemble, layer the chia pudding and the coconut cream along with desired toppings: berries, banana slices, granola, etc.