



Agora Café presents



Valentines Recipe Booklet

Quick and simple recipes inspired for
Valentines!



Comfort food in the comfort of your own home!



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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



ORIGINAL RECIPE WEBSITE:
<https://minimalistbaker.com/vegan-portobello-pizzas/>

Instructions

1. Preheat oven to 400 °F (204 °C).
2. Place cleaned mushrooms on a baking sheet and lightly drizzle both sides with a little olive oil. Sprinkle with garlic powder, basil, and oregano. Then bake for 5 minutes.
3. In the meantime, cut veggies and prepare vegan cheese.
4. Once par-baked, pull mushrooms out of the oven and top with desired amount of pizza sauce, veggies, and vegan shredded cheese.
5. Bake for 15-20 minutes, or until the veggies are mostly cooked.
6. Serve with fresh basil, red pepper flake and extra vegan cheese.



Vegan Pot Pies



Ingredients:

- 1/2 yellow onion, chopped
- 1 large clove garlic, minced
- 2 cups vegetable broth
- 2 cups frozen/fresh mixed vegetables (corn, green beans, carrots)
- 1/4 cup unsweetened plain almond milk
- ~1/4 cup all-purpose flour
- 2 bay leaves
- 1 pinch each sea salt and black pepper
- 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 a 8x8 baking dish. Top with vegan biscuits/puff pastry and brush the tops of the biscuits with melted vegan butter.
7. Set your 8x8 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).



ORIGINAL RECIPE WEBSITE:
<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 Tbsp baking powder
1/2 tsp baking soda
3/4 tsp sea salt
1/4 cup non-dairy unsalted butter, frozen

ORIGINAL RECIPE WEBSITE:
<https://minimalistbaker.com/the-best-damn-vegan-biscuits/>

Instructions

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 buttermilk 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
1/2 cup pitted dates
1 tsp cinnamon
1 tsp 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



ORIGINAL RECIPE WEBSITE:
<https://www.onegreenplanet.org/vegan-recipe/raw-strawberry-cashew-cream-tart/>

Instructions

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. Mix the filling ingredients (rinse and drain soaked cashews) starting 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



Instructions

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 it 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.



ORIGINAL RECIPE WEBSITE:
<https://theplantbasedwork.com/mattha-coconut-chia-parfait/>
<https://simple-veganista.com/chocolate-chia-pudding/>



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