

# Nadiya's vegan banana ice cream cheesecake with blueberry compote

She might have found fame on a baking show, but Nadiya Hussain has never actually written a book specifically about breads, cakes, pastries and cookies. “It’s funny, because people just made the assumption that I had already done it,” Nadiya says.

“But five years later, finally writing a book that’s just about baking is really exciting. It’s a book dedicated to some of the bakes I really, really love.”

Since winning the Great British Bake Off in 2015, the 35-year-old has cemented herself as a true national treasure, through writing cookbooks and presenting her own BBC shows. As this is her fifth cookbook, Nadiya well and truly knows how things work – but she says choosing which recipes to include for this one was trickier than normal.

“It’s tough, honestly, when baking is the thing you do and the thing you love to do the most,” Nadiya adds.

“I could’ve written and written and written.”

Each bake had to be “something that I believe in”, she adds, “and every single recipe I test at home. I do each one and it takes me weeks, months of testing”.

This fab zesty frozen cheesecake from the new book, *Naiya Bakes*, also happens to be vegan - give it a go.



## INGREDIENTS

(SERVES 8-12)

160g porridge oats  
160g roasted whole hazelnuts  
60ml coconut oil, plus extra for greasing the tin  
185g golden syrup  
A pinch of salt

For the filling:

7 bananas, chopped and frozen, about 580g  
2tbsp golden syrup  
Half a tsp ground cinnamon  
1tbsp cocoa powder

For the compote:

250g fresh or frozen blueberries  
Half a lemon, zest and juice  
100g caster sugar

## METHOD

1 Start by lining and lightly greasing the base and sides of a 20cm round loose-bottom tin. It needs to be roughly 7.5cm deep.

2 Make the base of the cheesecake by toasting the oats and the hazelnuts in a large frying pan on a medium heat for about five minutes until they just start to turn a golden brown, making sure to stir all the time to keep the oats moving. Pop them straight into a food processor and blitz to a fine crumb. Now add the coconut oil and the golden syrup, and pinch of salt, and blitz again ‘til it all clumps together.

3 Throw the mixture into the prepped tin and, using the back of a spoon, press into the base and 2.5cm of the sides. Leave the base to chill while you make the filling.

4 Make the topping by taking out the frozen chopped bananas and adding to a food processor with the golden syrup, cinnamon and cocoa. As tempted as you might be to begin whizzing, walk away for five minutes and allow the bananas to defrost just very slightly so that they process more easily, then blitz



‘til you have what looks like a soft-scoop ice cream. Quickly spoon the mixture on top of the prepped base and pop into the freezer ‘til you are ready to eat.

5 When you are ready to eat, make the compote by adding the blueberries, lemon zest and juice and sugar to a pan and stirring over a medium heat ‘til the blueberries have just softened. This should

only take a few minutes. You can make the compote well in advance and, if you do, keep it chilled in the fridge until serving.

6 Take the cheesecake out of the freezer, slide it out of the cake tin and put it onto your serving dish. Add the warm compote on top and leave for just a few minutes before slicing and enjoying.

■ *Nadiya Bakes* by Nadiya Hussain is published by Michael Joseph, priced £22. *Nadiya Bakes* is available to watch now on BBC iPlayer.