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Pancakes with Cocoa Sauce, Cappuccino Sorbet and Nut Topping

Difficulty: easy

Portions: 4 People

For the pancakes:

1 Pack(s) Vantastic Fluffy Pancakes, organic

270 ml oat drink

For the chocolate sauce:

40 g powdered sugar

soy drink

For the sorbet:

80 g cashews, soaked in water for approx. 4 hours, rinsed and drained

120 g dates, pitted and chopped

150 ml dates, pitted and chopped

250 ml coconut milk

For the nut topping:

100 g pecan nuts

50 g cane sugar

50 ml water

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1. For the cappuccino sorbet: mix the sorbet ingredients in a high-powered blender until a creamy consistency is achieved. Pour the mixture into a freezer-safe container and freeze until firm.

2. For the pecan topping: Heat the pan on a medium heat, no higher please, Add water and sugar and stir until it starts to simmer. Add the pecan nuts and stir until the liquid has evaporated. Set the caramelized nuts aside.

3. Bake the pancakes according to the packet instructions and keep warm.

4. For the chocolate sauce: mix the powdered sugar and cocoa powder in a small measuring jug or cup with a fork until the two powders are evenly mixed.

5. Nnow wait until the sorbet is firm. If too firm, leave to thaw slightly in the fridge. Pour the chocolate sauce over the pancake tower and serve with the nut topping and chocolate sauce.