

# Çikolatalı Vegan Puding Kek

Kolay vegan çikolatalı puding kek tarifi. Sağlıklı ve lezzetli bu tatlı sadece 35 dakikada hazırlanabilir. Günlük malzemelerle yapılan pratik vegan tarif.

15

HAZIRLIK DK

20

PIRME DK

35

TOPLAM DK

4

PORSİYON

Medium

ZORLUK

## Çikolatalı Vegan Puding Kek

## Malzemeler

- 2 cup coconut milk
- 5 cup water
- 100 g brown sugar
- 45 g cocoa powder
- 0.5 tsp salt
- 140 g bitter chocolate

## Yapılışı

- Prepare the base liquid**

Combine 2 cups plant milk, 5 cups water, 100g sugar, and 1/2 teaspoon salt in a medium saucepan. Heat over medium heat, stirring occasionally, until the mixture begins to steam and the sugar dissolves completely, about 3-4 minutes.
- In a small bowl, whisk 45g cocoa powder with 4 tablespoons of warm water until completely smooth with no lumps remaining. Add this cocoa mixture to the heated plant milk mixture and stir until fully combined.
- Reduce heat to low and add 140g chocolate pieces to the saucepan. Stir constantly until the chocolate melts completely and the mixture is smooth and uniform in color, about 2-3 minutes.
- Increase heat to medium and bring the mixture to a gentle boil, stirring constantly. Continue cooking while stirring for 2-3 minutes until the pudding thickens enough to coat the back of a spoon.
- Remove from heat and immediately divide the hot pudding among 4 serving bowls or ramekins. Let cool at room temperature for 15 minutes.
- Cover each bowl with plastic wrap, pressing it directly onto the surface of the pudding to prevent a skin from forming. Refrigerate for 1-2 hours until completely chilled and set before serving.

## İpuçları

Kakao tozunu suyla karıştırırken tel çöpü kullanın, böylece toplanmayacak tamamen engellersiniz.

Çikolatay? eklerken ate?i k?s?n ve s?rekli kar??t?r?n, yanmamas?na ?zen g?sterin.

Kar??m? kaynat?rken s?rekli kar??t?rmaya devam edin, dibinin tutmamas? i?in ah?ap ka??k tercih edin.

Kal?ba d?kmeden ?nce kar??m?n tamamen p?r?zs?z oldu?undan emin olun, gerekirse s?zge?ten ge?irin.

Buzdolab?na koymadan ?nce mutlaka oda s?cakl??nda so?utun, s?cakken koyarsan?z yo?u?ma olabilir.

Daha yo?un bir k?vam i?in m?s?r ni?astas? ekleyebilir, daha ak??kan istiyorsan?z biraz daha bitki s?t? ilave edebilirsiniz.

Kal?b? ya?lamak yerine pi?irme ka??d? kullan?n, ??kar?rken zorlanmazs?nz.

Servis yaparken ?zerine taze nane yapraklar? koyarak hem g?rsel hem lezzet a??s?ndan zenginlik katabilirsiniz.