

Vegan Custard



Use it on top of a sponge cake, as a filling for brioche or bake a yummy custard cake with it.

All custard fans will be happy to know that this vegan version tastes 1:1 like the dairy option.

You need silken tofu for the custard – there is no substitution for it to get the real custard feeling.

Ingredients

400 g silken tofu
120 ml coconut milk
80 g vegan butter
5 tablespoons corn flour
2 teaspoons vanilla extract
200 g sugar

Instructions

- Place all the ingredients for the custard in a food blender and blend it to a smooth and slightly runny crème.
- Don't be tempted to use a different tofu to silken tofu, it will never taste like custard otherwise, it has to be silken tofu.
- Usually you find silken tofu in the Asian department of your supermarket (not in the fridge with the other tofu). Otherwise try to get it online.
- Depending on the purpose you need the custard, you might want to use less corn starch. This recipe is great for baking a cake, you don't want to have the custard too liquid in a cake. But for a creamier custard use less corn starch.
- This recipe will be enough custard for one cake. Adjust the ingredients for your purpose.