



Pumpkin Bavarian

1 cup pumpkin, solid pack
6 oz tofu, soft fresh
½ cup cream of coconut (Coco-Lopez) mix
1 tsp ground cinnamon
½ tsp ground allspice
½ nutmeg
1 tsp pure vanilla extract
3 tbsp light brown sugar
3 tbsp maple syrup

5 tsp agar flakes*
½ cup vanilla soy milk

Agar flakes are derived from seaweed and have gelatin-like properties.

Measure the first 9 ingredients and reserve in a stainless steel bowl.

Place the agar flakes in the soy milk and let set 20 minutes. Bring the soy milk and the agar flakes to a boil for about 5 to 10 minutes or until the flakes dissolve. Remove the mixture from the stove and place in a food processor and whirl until smooth. Add your ingredients from the first step to the food process and whirl until smooth.

Portion quickly with a 3-ounce ladle into cassolette dishes. Refrigerate until set. Keep chilled until serving.

*Recipe by Executive Chef Brian Seto,
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