

A commemorative slice was produced to celebrate the opening of The Poet's Life Works project running May-August 2009.

Thanks to Emma Hoy for the vegan recipe, concept and creation.

Red Room Slice

For the base:

150 g Nuttalex

1/2 cup brown sugar

1 1/2 cups plain flour

1 tsp baking powder

Seeds from a vanilla bean pod (reserve pod)

For the filling:

1/4 cup water

3 tbsp caster sugar

1/4 tsp agar agar powder

1/2 cup coconut cream

250 g raspberries

vanilla bean pod from the base

2 tbsp brandy

2 and a half cups dessicated coconut (use shredded coconut to make up half, if desired)

For the topping:

150 g dark vegan chocolate

3 tbsp Nuttalex

Base:

Set oven at 180 Celsius. In a big mixing bowl, blend the nuttalex and sugar together with a fork, and make sure all the clumps of sugar are smoothed. Sift the flour and baking powder over the top of the butter/sugar, as well as the vanilla bean seeds. Mix this together well; you may need to use fingers. Once it's mixed together it will be very crumbly and loose. That's good! Press the mixture very firmly and evenly into slice tin lined with baking paper. Bake at 180 for about 15 minutes, or until golden brown.

Filling:

In the smallest saucepan you have, put the water, sugar and agar powder. Leave while you get the rest of the filling ready. Cook the raspberries in a separate saucepan with the vanilla pod and brandy. Mix in a big mixing bowl together with the coconut cream and coconut.

Put the saucepan with the agar, water and sugar on the stove, and bring to the boil, covered. Simmer for about 5 minutes, covered, stirring every now and then to incorporate the sugar and agar from the sides of the pan. Pour over the glaze cherry mixture and combine well.

With slightly wet hands pack this mix firmly and evenly onto the biscuit base. Place the base in the refrigerator while you prepare the topping.

Topping:

Melt the chocolate gently in a double boiler. Carefully and slowly stir in Nuttalex. Pour evenly over the top of the slice, and spread with a spatula. Chill in the fridge for at least an hour before slicing into small pieces.

