**Persimmon + ginger chia pudding**



**Serves 4-6**

* 3 cups cashew milk (preferably homemade)
* 2 tablespoons virgin coconut oil
* 2 tablespoons fresh ginger juice (see note below)
* 2 tablespoons pure maple syrup
* 1 large persimmon (peeled, seeds removed + roughly chopped)
* 1 teaspoon vanilla extract
* a pinch fine sea salt
* 1/2 cup chia seeds

**persimmon topping**

* 1-2 large persimmons (peeled, seeds removed + finely diced)
* the juice of 1 lime
* edible flowers + leaves, to serve (optional)
* Combine cashew milk, coconut oil, ginger juice, maple, persimmon, vanilla and salt in a blender and blend on high until smooth. Transfer to a bowl and stir in chia seeds. Give it a good stir every minute or so for the first 5 minutes to prevent seeds from clumping. Cover and chill for at least 30 minutes, or overnight.
* Combine diced persimmon with lime juice and mix well.
* To serve, divide chia pudding between 4-6 bowls, top with a little persimmon, scatter with edible flowers and leaves, if using and enjoy.
* NOTE: To make fresh ginger juice, finely grate 2-3 tablespoons peeled ginger, then using your fingers squeeze to release the juice.

You can use either white or black chia seeds here. Almond milk could be used in place of cashew if that’s easier, however the creaminess cashew milk gives is unbeatable in my personal opinion. To make your own cashew milk follow my instructions on this almond milk post, replacing almonds for raw cashew nuts. NB: Make sure you use non-astringent persimmons for this recipe.

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