

ONE BITE

VEGAN MAGAZINE

Perfect Creamy
**Turmeric
Latte**

IG WORTHY
FIG & COCONUT
CREAM TOAST

Swirly Cinnamon Rolls
with Tofu Icing

*Tofu Spread with
Dried Tomatoes*

Rich Arugula-Pecan

**CHEESY
SPREAD**

Smoky Baba Ganoush Dip



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Breakfast Fig & Coconut Cream Toast

By: Sid Wainer



Enjoy the end of stone fruit season to its fullest and whip up an IG-worthy breakfast in under 20 minutes. Our authentic, rich coconut milk whips up into the lightest, fluffiest homemade whipped cream AND it's vegan. But whether you're vegan or not, the tropical sweetness pairs perfectly with fresh in-season apricots and figs.



Breakfast Fig & Coconut Cream Toast Recipe
Serves: 4

INGREDIENTS:

- 1 can Jansal Valley Coconut Milk 17-19% / chilled

- 4 slices Whole Wheat or Gluten-Free Bread / toasted
- 2 Figs / sliced
- 2 Apricots / pitted / sliced
- 4 leaves Fresh Basil / torn
- Jansal Valley 100% Pure Vermont Maple Syrup / to taste

INSTRUCTIONS:

1. For Whipped Coconut Cream: Chilling the coconut milk will cause the cream to solidify. Open the chilled coconut milk, and drain off the liquid. Transfer the cream to a mixing bowl, and whisk with a hand mixer until light and airy. Refrigerate while you prepare the remaining ingredients.
2. To assemble: spread a layer of whipped coconut cream on each slice of toast. Garnish with sliced figs and apricots. Finish with a sprinkle of torn basil and a drizzle of maple syrup. Enjoy!



ABOUT THE AUTHOR

[Sid in the Kitchen](#) is a blog founded by Sid Wainer & Son – a family owned produce and gourmet food company. We're pleased to curate and share recipes that are simple, wholesome, delicious, and that celebrate everyday cooking. We've been doing what we love for over 100 years and have lots to share - so get ready to discover, taste and experience our favorite culinary adventures from around the world.

