

MEGAN PILCHER-KING

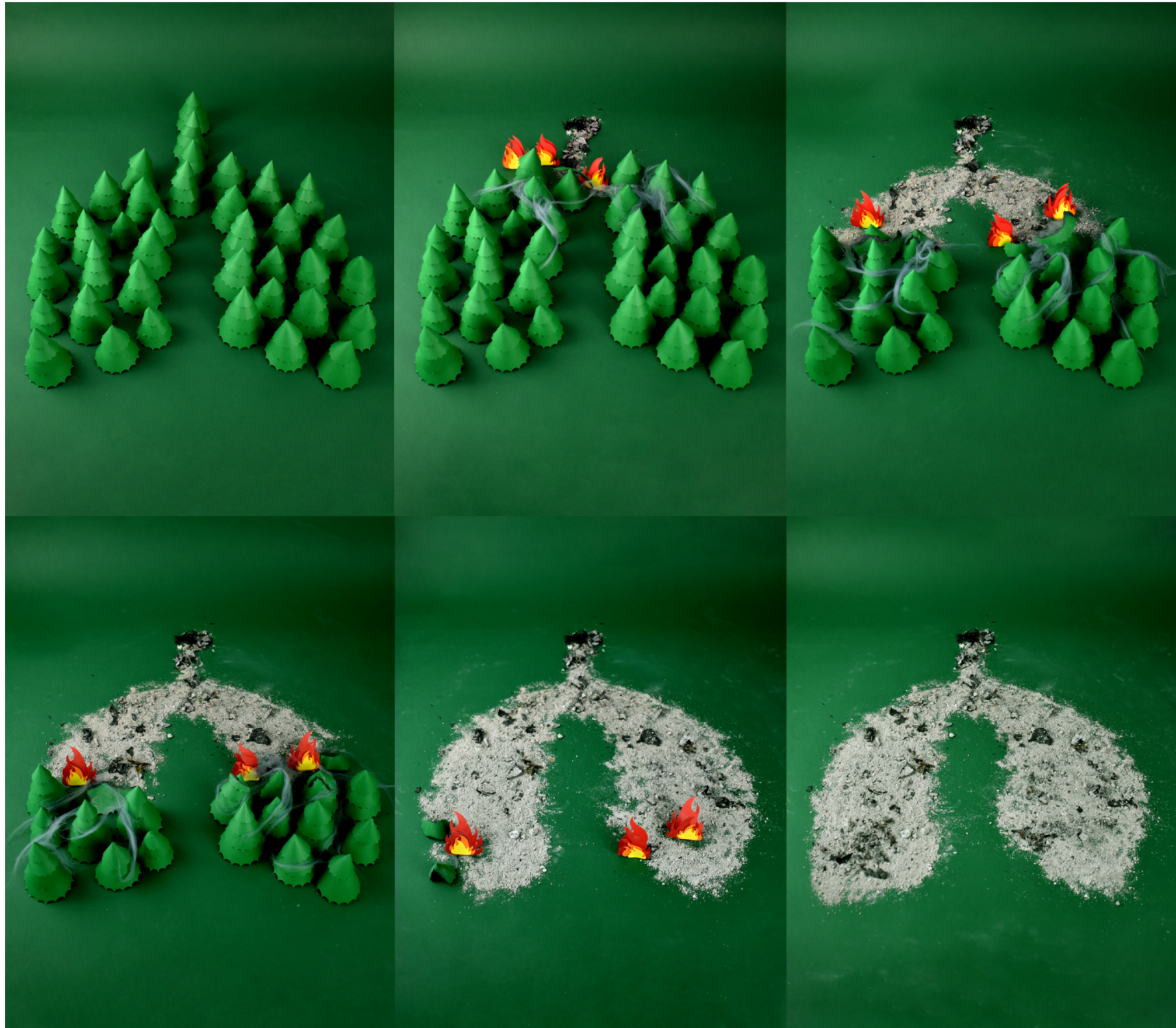


meganpilcherking@hotmail.co.uk

www.meganpilcherking.com

@megan_milaartt

07503183501



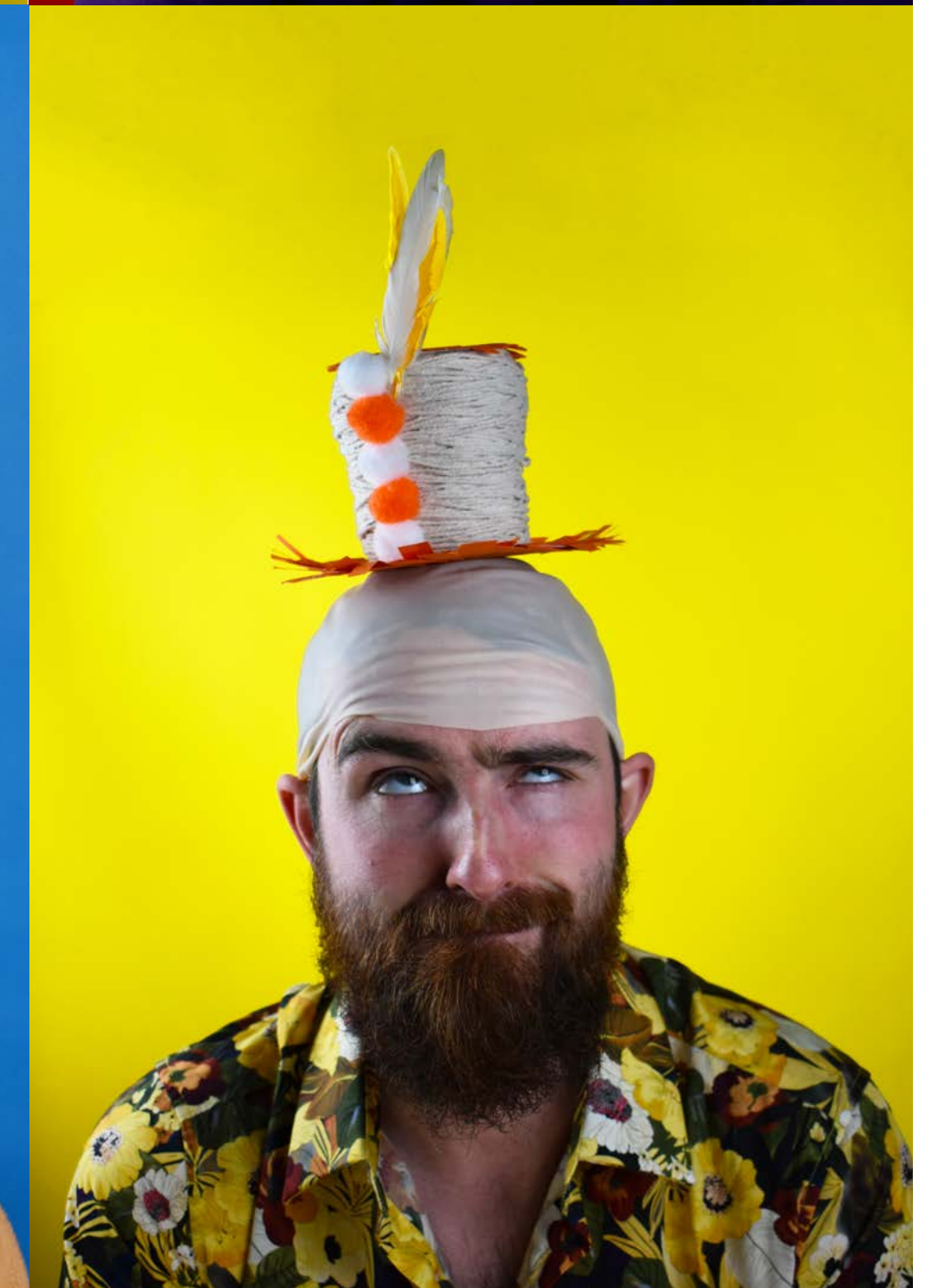
SimplyBetter, stop motion stills
 Megan Pilcher-King
 meganpilcherking@hotmail.co.uk
 07503183501



SimplyBetter, stop motion still
 Megan Pilcher-King
 meganpilcherking@hotmail.co.uk
 07503183501



Hair Goes Nothing
Megan Pilcher-King
meganpilcherking@hotmail.co.uk
07503183501



Hair Goes Nothing
Megan Pilcher-King
meganpilcherking@hotmail.co.uk
07503183501



Strep A Awareness

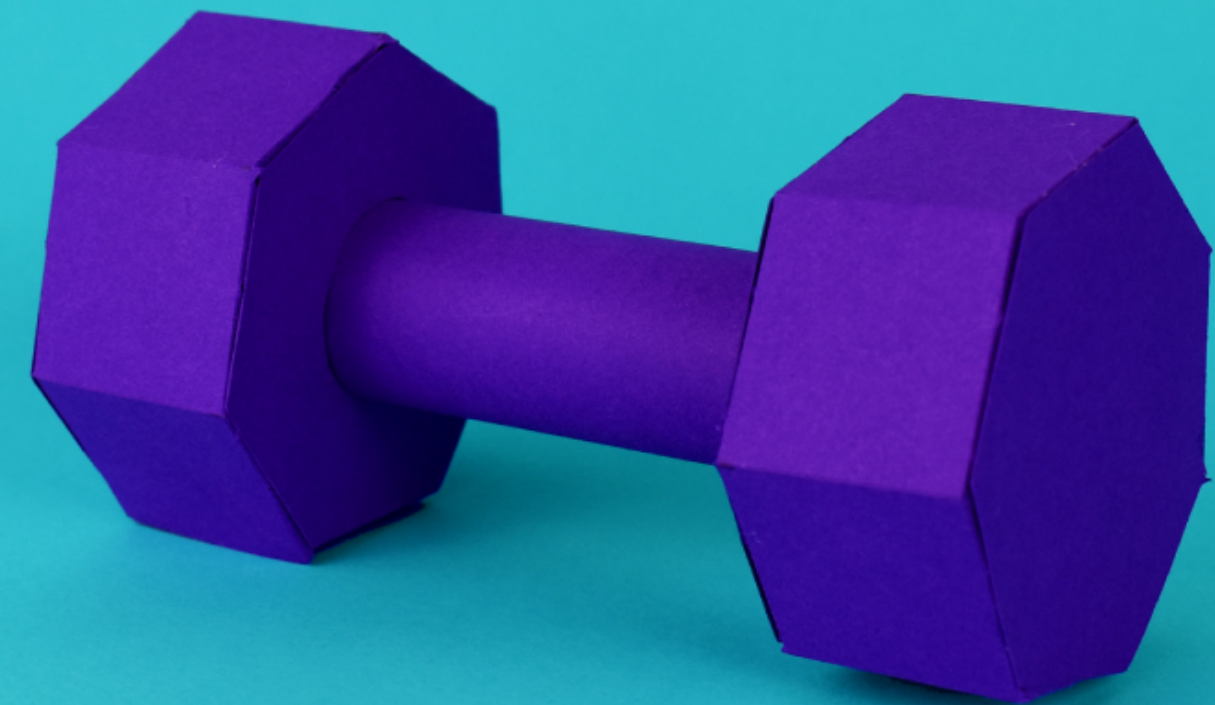


Sandpaper like rash
.....
Flu-like symptoms
.....
'Strawberry Tongue'

Simply
Better

#7

Flex & challenge your brain

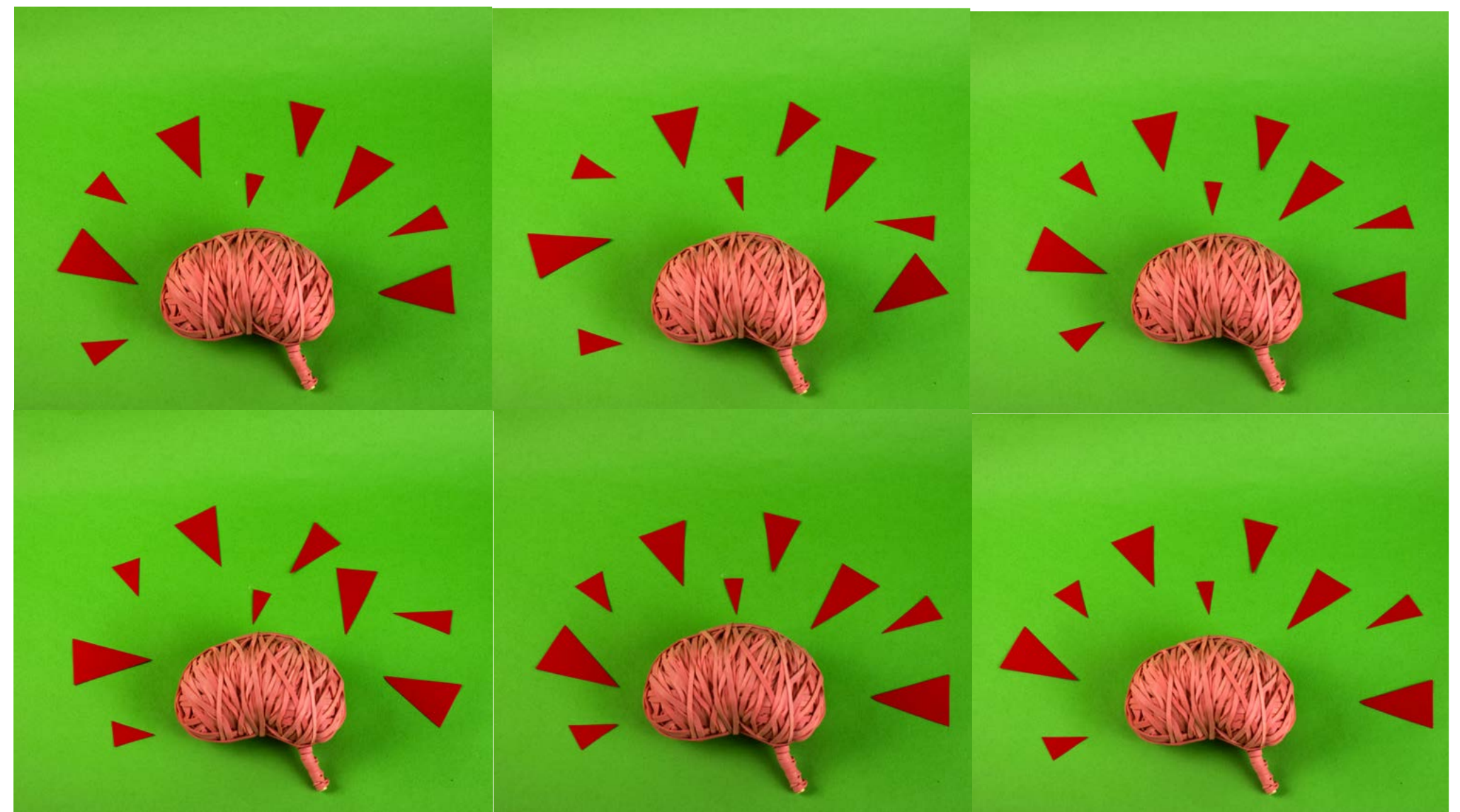


Simply
Better



15%

NEURODIVERSITY





Top: Cultural Appropriation & Food, Bottom: The Wardrobe
Megan Pilcher-King
meganpilcherking@hotmail.co.uk
07503183501

ODDBOX

VEGAN PASSION FRUIT CHEESECAKE

Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Quis ipsum suspendisse ultrices gravida. Risus commodo viverra maecenas accumsan lacus vel facilisis. Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Quis ipsum suspendisse ultrices gravida. Risus commodo viverra maecenas accumsan lacus vel facilisis. Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Quis ipsum suspendisse ultrices gravida. Risus commodo viverra maecenas accumsan lacus vel fac

This is a real showstopper of a cheesecake; which also happens to be totally vegan. With a Tangy, tropical passion fruit gel topping, a deliciously creamy coconut cheesecake and a crunchy buttery biscuit base. This makes a large cheesecake, yielding 12 generous portions so perfect for your next outdoor BBQ.



CHEESECAKE:

550 g Vegan cream cheese
200 ml Coconut milk (full fat)
100 g Icing sugar
50 g Desiccated coconut
2 tbsp Lemon juice
1 tbsp Maple syrup
8 g Agar agar
2 Passion fruits

CRUST:

30 g Desiccated coconut
200 g Digestive biscuits
100 g Vegan butter

GEL:

3 Passion fruits
4 Clementines
(or mandarins
(orange juice
would also work))
½ tsp Turmeric
1 tsp Sugar
6 g Agar agar

Grease and prepare an eight-inch spring-form cake tin and line with baking parchment on the bottom and around the sides. Blitz the ingredients for the base in a food processor and add the melted butter. Press into the lined tin. Pop in the fridge to set for an hour. In a saucepan, bring the coconut milk to a boil and then add the agar agar, whisking to dissolve completely. Take off the heat and set aside. In a large bowl, add the cream cheese, sugar, coconut, maple syrup, lemon juice and passion fruit pulp, and whisk vigorously. Slowly pour in the coconut milk/agar agar mixture and whisk until you have a smooth mixture. Pour on top of the base and chill for at least four hours. After four hours, prepare the passion fruit gel by emptying the remaining passion fruits into a bowl and squeezing the clementine. Add in the turmeric, lemon juice and sugar. Pop this in a saucepan with a dash of water. Once simmering, add the agar agar. Whisk well to ensure no lumps. Leave to cool for five minutes before pouring over the cheesecake, then pop back in the fridge for at least two hours, or until the gel has set.

Fight food waste with a delivery of deliciously odd fruit & veg: oddbox.co.uk

Happy Newspaper, Oddbox Editorial
Megan Pilcher-King
meganpilcherking@hotmail.co.uk
07503183501



Paper Assistant on Nathan Ward's 'The Ned's fifth Birthday'
Megan Pilcher-King
meganpilcherking@hotmail.co.uk
07503183501



Paper Assistant on Nathan Ward's 'Hobbs Christmas Window'
Megan Pilcher-King
meganpilcherking@hotmail.co.uk
07503183501