



Recipe Details

Recipe Name - Mozzarella Cheese - Melts, Grates, Slices - SOS, GF, Nut, and Soy Free

Recipe Steps -

Ingredients

1/2 cup sunflower seeds (can replace sunflower seeds with peeled almonds or cashews)
1/4 cup tapioca flour
3 Tbsp nutritional yeast
2 1/2 Tbsp agar agar powder (or 2 Tbsp kappa Carrageenan)
1 1/2 Tbsp white miso paste
1/2 lemon, juiced
1/2 tsp raw apple cider vinegar (or 1/2 tsp lactic acid)
1 tsp onion powder
1 tsp garlic powder
1/4 cup water
1 1/2 cups boiling water

Instructions

1. Boil 1 1/2 cups water
2. While water is coming to a boil, place all remaining ingredients into a high-speed blender
3. Add boiling water last
4. Using a tamper, blend all ingredients at high speed until very smooth and creamy (about 1 minute).
5. Store in a container of choice, seal the container, and place in the refrigerator to harden (2 to 4 hours)
6. Enjoy sliced, grated, and/or melted

