



Recipe Details

Recipe Name - Nut Free Cheddar Cheese

Recipe Steps -

Ingredients

- 2 cups of any plain unsweetened plant milk (I use unsweetened oat)
- 1/2 cup nutritional yeast
- 2 Tbsp Agar Agar powder (mix with 3 Tbs water to dissolve before adding to mixture)
- 1/2 lemon, juiced
- 1/2 heaping tsp paprika
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp turmeric
- 3/8 cup veggie broth
- 1 1/2 tsp white miso paste (or any mild-flavored miso)
- 3 Tbsp cold water (cold is essential, this is for tapioca flour)
- 2 1/2 tablespoons tapioca flour

Instructions

1. In a saucepan on low heat, mix together all cheddar cheese base ingredients, and bring to a slow boil for 5 to 7 minutes, whisking frequently.
2. Add 2 1/2 tablespoons of tapioca flour to 3 cold tablespoons of water. Mix quickly, as it will harden fast. Once you have a smooth consistency, add to the cheese mixture and incorporate it well.
3. Pour hot mixture into a glass bowl or whatever cheese mold you plan to use, let sit on the counter for 15 minutes, then refrigerate for 2 to 4 hours.
4. Enjoy!

