

Vegan Mozzarella

Ingredients:

- 1 cup cashews, soaked overnight and rinsed
- 1 cup aquafaba (liquid from canned chickpeas)
- 1-2 tbsp. lemon or lime juice
- ½ tbsp. GMO-free vegetable bouillon
- 1 tsp. garlic powder
- 2 tsp. onion powder (optional)
- 1½ tbsp. tapioca starch or flour
- 2 tbsp. nutritional yeast (preferably non-fortified)
- ½ tsp. sea salt or to taste

Instructions:

1. Soak the cashews in filtered water on the counter overnight; if the climate is hot place them in the fridge.
2. Drain and rinse the cashews and place them in a high-speed blender.
3. Add the aquafaba, lemon juice, vegetable bouillon, garlic and onion powders, tapioca starch, nutritional yeast, and sea salt to the blender. Blend until creamy and smooth, about 2 minutes.
4. Warm a medium-sized pan over medium-low heat, pour the cheese sauce into the pan and stir until the cheese thickens and is kind of stretchy. It should stick to the spatula or spoon and not drip when the consistency is right. You can enjoy the cheese as is or continue to the next step.
5. Add the cheese to a bowl and cover halfway with plastic wrap. Tap the bowl on the counter a couple times to get the air bubbles out. Leave to chill completely (about 25 minutes) and then fully cover with plastic wrap and place in the fridge to cool and harden for at least 4 hours, but overnight is best.
6. Use a knife to scrape around the sides of the dish to loosen the cheese. Place a plate on top of the cheese and flip the cheese over onto the plate. Shake and tap the bottom of the bowl until the cheese comes loose. If necessary, smooth the top of the cheese with a spoon.
7. Enjoy!

Tip: Serve with sliced tomatoes, basil, olives, etc. or over pizza and in grilled cheese sandwiches.