Smoked fresh vegan cheese



Consejo del chef

You can coat it with your favourite nuts, raisins, rosemary, pecans… Add a couple of drops of lactic acid for more flavour

Raciones para 3

- ❏ **250 gr** Smoked tofu
- ❏ **100 gr** Unsweetened soy yogurt
- ❏ **15 gr** Nutritional yeast
- ❏ **20 gr** Lemon juice
- ❏ **20 gr** Apple cider vinegar
- ❏ **10 gr** Olive oil
- ❏ **10 gr** Lemon zest
- ❏ **5 gr** Salt
- ❏ **2 gr** Agar dissolve in water
- ❏ For the batter
- ❏ Chopped blueberries
- ❏ Fresh thyme
- ❏ Chopped roasted almonds

1. Crush all of the cheese ingredients except the agar and water. It does not matter if some small lumps remain. Keep it to one side.
2. Bring the agar and water to a boil, and after a few seconds, add the crushed mixture and stir until everything is well integrated. Continue to stir for about a minute and pour the cheese into a mould. Use the one you like the most. If you want to shape it into a ball, line a bowl with plastic wrap, pour in the cheese and close it at the top.
3. Keep it in the fridge for at least two hours. You can prepare it the day before it is needed.
4. Top the cheese with the blueberries, thyme, and chopped almonds.
5. Serve the cheese with toast, crackers, jams, fresh fruit, and vegetables. It keeps in the fridge for a week so you can prepare it in advance and simply set up the board minutes before your guests arrive.

Chef's Notes

https://cookinglovers.teka.com/en/receta/queso-fresco-vegano-ahumado/