



## 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

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

