



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/es/receta/queso-fresco-vegano-ahumado/>

COOKING
LOVERS 