

Vegan Mozzarella

Swick

Makes 6 balls | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Preparing Cashew Mixture

- 55 grs (approx. 1/3 cup) cashews, soaked
- 1/2 cup water
- 1 tbsp lemon juice*
- 2 tsp nutritional yeast
- 1 tsp white miso paste
- 1 tsp sea salt
- 13 grs (approx. 2 tbsp) tapioca flour
- 60 grs (approx. 6 tbsp) REFINED* coconut oil, melted

For the cashews, soak overnight and then rinse and drain.

To prepare the cashew mixture add the cashews, water, lemon juice, nutritional yeast, miso and salt to a high-speed blender. Blend the mixture until very smooth.

Note: If you do not have lemon juice, white wine vinegar can be used instead.

Once the mixture is silky smooth, add the tapioca flour and melted coconut oil and pulse/blend a few times to ensure they have been fully combined.

For the coconut oil, it is VERY important to use a coconut oil that has been refined — unrefined coconut oil, even just a small amount, adds an unpleasant coconut flavor to the final product.

Set this mixture aside while you move onto the next step.

Step 2: Cooking the Mozzarella

- 1/2 cup water
- 7 grs (approx. 1 tbsp) agar agar powder

Before you start cooking the mozzarella, first prepare an ice bath. To do this, simply add some ice and water to a large bowl and set aside.

To cook the mozzarella, add the water and agar agar powder to a medium-sized pot and bring to a simmer over medium heat. Cook the mixture until it starts to bubble, thicken and become somewhat translucent — approx. 4 minutes.

At this point, add the mixture from the blender into the agar agar mixture and whisk to combine the ingredients.

Stir continuously for a few minutes until the mixture starts to look smooth, stretchy and a bit shiny. Once done, remove from the heat.

Step 3: Forming & Chilling the Mozzarella

To form the mozzarella balls, use a 2-ounce ice cream scoop to scoop out the hot mozzarella. Place the ice cream scoop and the cheese filling, right side up, into the ice bath and hold it there for a second to let it set and then turn it over and release it into the water. You may find using a spatula helps when spooning the mixture into the ice cream scoop and for scraping the sides of the scoop clean before placing it into the ice bath. Note that the size of the ice cream scoop is ultimately up to you but we found this size to be quite suitable.

Once done, place the bowl into the refrigerator and let chill for approx. 30 minutes. These mozzarella balls can be stored for a few days but we find that fresh ones are a bit better.

As notes in the images about this mozzarella goes extremely well with/or in, the following dishes:

Neapolitan-Style Pizza

Lasagne

Panzanella Salad

Pasley Pesto Pasta