

Serving suggestion

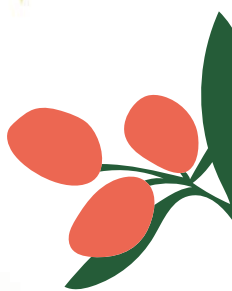
How to make your own Vegan Cheese



Available online at
www.madmillie.com

Mad Millie
AS FRESH AS CAN BE

Let's make some cheese!



BEFORE YOU GET STARTED DON'T FORGET TO SOAK YOUR NUTS!

Mad Millie Vegan Cheese recipes require your nuts to be soaked in water for 8 hours.

Make sure you have enough water to completely cover them, pop them in the refrigerator to soak overnight and the next day you're ready to go. All recipe times include soaking time.

VEGAN MARINATED FETA

Prep time: 20 mins Ready in: 10 hours

Makes approx. 200 g (7 oz)

Ingredients

For Feta

1/2 cup (80 g) raw macadamias or almonds
(skins removed after soaking)

3/4 cup (190 mL) water

1.5 Tbsp agar

3/4 tsp artisan's salt

1/8 tsp citric acid

For marinade

2 Tbsp white miso (optional)

1/4 cup (62 mL) apple cider
vinegar

1.5 Tbsp olive oil

1/4 cup (62 mL) water

1 Tbsp yeast flakes

1.5 Tbsp herbs

1/2 tsp garlic powder

1/2 tsp artisan's salt



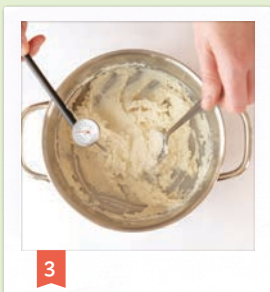
Serving suggestion



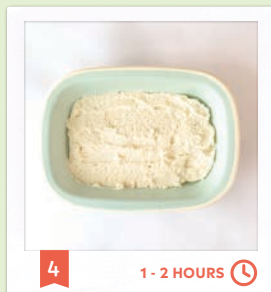
Drain and rinse the nuts before placing in a high powered blender with all ingredients.



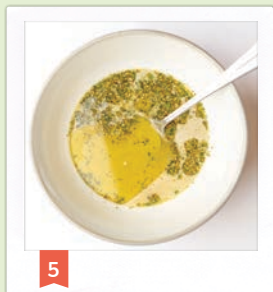
Blend at high speed until it is a smooth, creamy consistency.



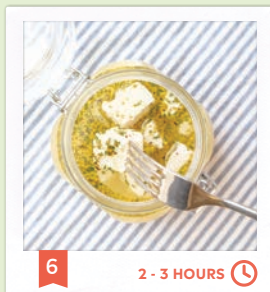
Heat to 60°C (140°F) stirring continuously. When the mixture thickens, keep stirring on the heat for 1 minute.



Pour the feta onto a flat tray, cover and leave in the fridge for 1-2 hours or until set.



Mix together the marinade ingredients in a bowl.



Cut the feta into cubes and place into a jar, pour over marinade. Leave for 2 - 3 hours before eating.



Vegan marinated feta can be stored in the refrigerator for up to 2 weeks.



Enjoy your feta tossed into salads, added to pasta dishes, topped on your falafel pitas or on biscuits and crackers.



VEGAN SOFT MOZZARELLA

Prep time: 20 mins Ready in: 8.5 hours

Makes approx. 200 g (7 oz)

Ingredients

1/2 cup (80 g) raw cashews

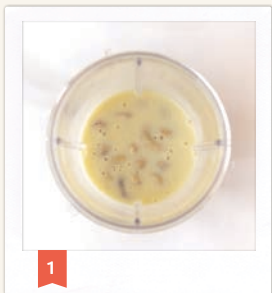
1/2 cup (125 mL) unsweetened vegan milk

1.5 Tbsp tapioca flour

1/8 tsp citric acid

Serving suggestion

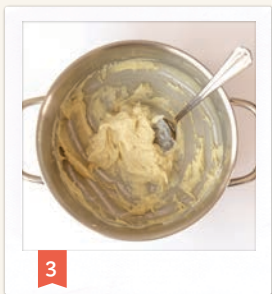




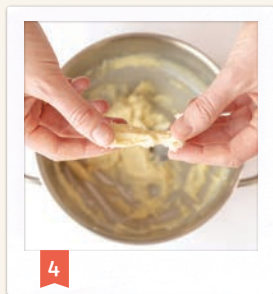
Drain and rinse the nuts before placing in a high powered blender with remaining ingredients.



Blend until a thick paste is formed. Stop and scrape the sides to ensure it is all mixed together.



Slowly heat to 60°C (140°F) stirring continuously. When the mixture thickens keep stirring for 2-3 minutes.



While still hot, stretch out the mozzarella before adding to your favourite dish to enjoy.

Vegan soft mozzarella is best eaten fresh.

VEGAN FIRM MOZZARELLA

Prep time: 30 mins Ready in: 9 hours

Makes approx. 200 g (7 oz)

Ingredients

1/2 cup (80 g) raw cashews

1/2 cup (125 mL) unsweetened vegan milk

1.5 Tbsp tapioca flour

1/8 tsp citric acid

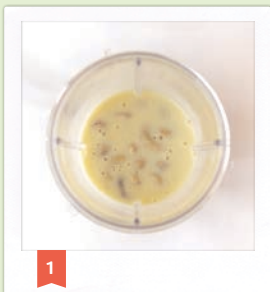
1/2 tsp artisan's salt

1/2 Tbsp agar

Half a tray of ice cubes
in a bowl to create an ice bath

Serving suggestion

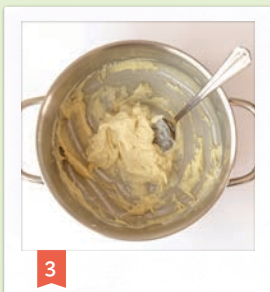




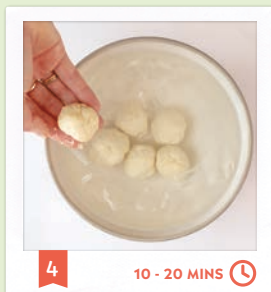
Drain and rinse the nuts before placing in a high powered blender with all ingredients except ice.



Blend until a thick paste is formed. Stop and scrape the sides to ensure it is all mixed together.



Slowly heat to 60°C (140°F) stirring continuously. When the mixture thickens keep stirring for 1-2 minutes.



Scoop the mozzarella into small balls and place in the ice water. Chill for 10 - 20 minutes before eating.

Store for up to 3 days **refrigerated** in an airtight container.

VEGAN HALLOUMI

Prep time: 20 mins Ready in: 10 hours

Makes approx. 200 g (7 oz)

Ingredients

1/2 cup (80 g) raw cashews

1/2 cup (125 mL) water

1.5 Tbsp tapioca flour

1.5 Tbsp olive oil

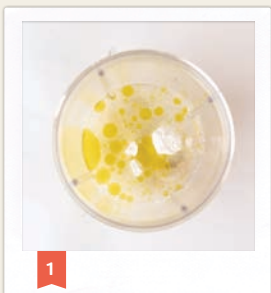
1/2 tsp artisan's salt

1/2 Tbsp agar

Halloumi will keep for **2 days prior** to cooking and **1 day after** cooking. Keep **refrigerated** and best served straight from the pan.



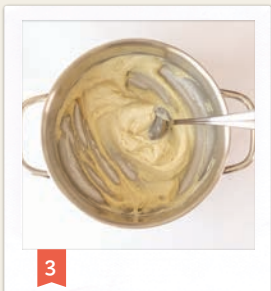
Serving suggestion



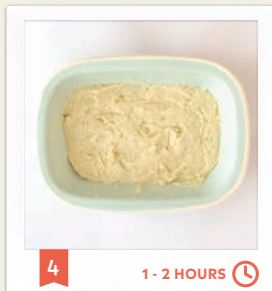
Drain and rinse the nuts before placing in a high powered blender with all the ingredients.



Blend until a thick paste is formed. Stop and scrape the sides to ensure it is all mixed together.



Slowly heat to 60°C (140°F) stirring continuously. When the mixture thickens keep stirring for another 1-2 minutes.



Pour the mixture onto a flat tray, cover and leave in the fridge for 1-2 hours or until set. Cut and pan fry.

VEGAN RICOTTA

Prep time: 5 mins Ready in: 8 hours

Makes approx. 200 g (7 oz)

Ingredients

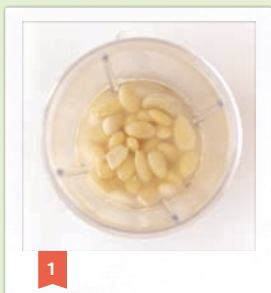
1 cup (150 g) raw macadamias or almonds
(skins removed)

1/2 cup (125 mL) water

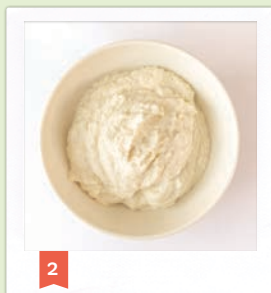
1/2 tsp artisan's salt

1/8 tsp citric acid





Drain and rinse the nuts before placing in a high powered blender with remaining ingredients.



Blend at high speed until it is a smooth, creamy consistency.



Store for up to 3 days in an airtight container in the **refrigerator**.



Grilled capsicum drizzled with balsamic and placed neatly atop a slathering of creamy almond ricotta?

Or are you in more of a strawberry and mint mood with the juicy flavours perfectly complementing your homemade macadamia ricotta?

Bruschetta recipes at www.madmillie.com.

VEGAN CREAM CHEESE

Prep time: 10 mins Ready in: 16 hours

Makes approx. 200 g (7 oz)

Ingredients

1 cup (150 g) raw cashews or walnuts

1/2 cup (125 mL) water

1/2 tsp artisan's salt

1/4 tsp citric acid

1/2 tsp yeast flakes

VEGAN MASCARPONE

Prep time: 10mins Ready in: 16 hours

Makes approx. 200 g (7 oz)

Ingredients

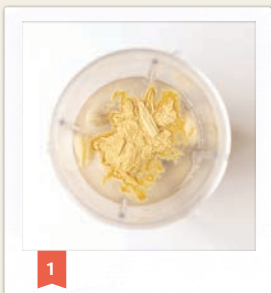
1 cup (150 g) raw cashews

1/2 cup (125 mL) water

1/2 tsp artisan's salt

1/8 tsp citric acid

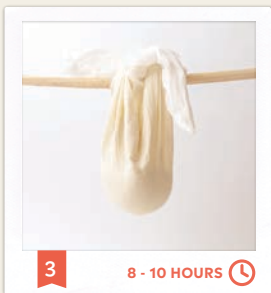




Drain and rinse the nuts before placing in a high powered blender with remaining ingredients.



Blend at high speed until it is a smooth, creamy consistency.



8 - 10 HOURS 

Spoon the mixture onto the cheese cloth, bring the corners of the cheese cloth together to hang and drain overnight.

Store for up to 3 days in an airtight container in the refrigerator.

.....
For all FAQ's and customer support visit

www.madmillie.com



Mad Millie

AS FRESH AS CAN BE

Join our community and share your creations and learnings by tagging **@madmilliekits** and **#madmilliemade** to be in to win every month!



madmilliekits

Mad Millie Kits and equipment are designed to make it fast and simple for you to create beautiful, artisan food in your own home. For more kits and consumables, along with some helpful tips and how-to videos, visit

www.madmillie.com