



Recipe Details

Recipe Name - Nut Free Ricotta Cheese

Recipe Steps -

Ingredients

- 2 Cups Unsweetened plant milk of your choice
- 1 Tbsp Nutritional Yeast
- 1/2 tsp Garlic Powder
- 1/2 Lemon, Juiced
- 1 1/4 tsp Agar Agar Powder

Instructions

1. In a medium-sized saucepan, mix all of the ingredients above
2. Very slowly, bring the mixture to a light boil, stirring constantly. Simmer until the agar is fully dissolved. When the mixture starts to rise, remove it from the heat immediately
3. Transfer mixture to a sealed, shallow container, let cool for 10 or 15 minutes, and then place in the fridge until set, 1 to 2 hours
4. Transfer mixture to a food processor and pulse until creamy
5. Serve or use in any recipe calling for ricotta cheese
6. Enjoy!

