

# 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

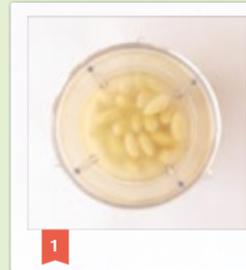
- 1/2 cup (80 g) raw macadamias or almonds (skins removed after soaking)
- 3/4 cup (190 mL) water
- 1.5 Tbsp agar
- 3/4 tsp artisan's salt
- 1/8 tsp citric acid

#### For marinade

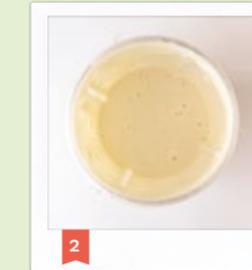
- 2 Tbsp white miso (optional)
- 1/4 cup (62 mL) apple cider vinegar
- 1.5 Tbsp olive oil
- 1/4 cup (62 mL) water
- 1 Tbsp yeast flakes
- 1.5 Tbsp herbs
- 1/2 tsp garlic powder
- 1/2 tsp artisan's salt



Serving suggestion



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



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



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



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



5 Mix together the marinade ingredients in a bowl.



6 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



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



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



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



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

Vegan soft mozzarella is best eaten fresh.

Serving suggestion

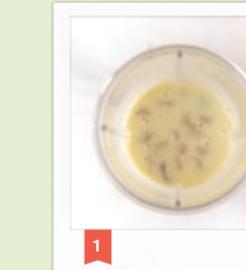


## VEGAN FIRM MOZZARELLA

Prep time: 30 mins Ready in: 9 hours  
Makes approx. 200 g (7 oz)

### Ingredients

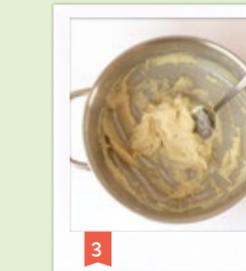
- 1/2 cup (80 g) raw cashews
- 1/2 cup (125 mL) unsweetened vegan milk
- 1.5 Tbsp tapioca flour
- 1/8 tsp citric acid
- 1/2 tsp artisan's salt
- 1/2 Tbsp agar
- Half a tray of ice cubes in a bowl to create an ice bath



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



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



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



4 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.

Serving suggestion



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[www.madmillie.com](http://www.madmillie.com)



## 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



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



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



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



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

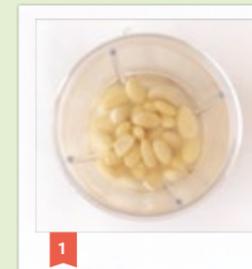
## VEGAN RICOTTA

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

Serving suggestion



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



2 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](http://www.madmillie.com).

## VEGAN CREAM CHEESE

Prep time: 10 mins Ready in: 16 hours  
Makes approx. 200 g (7 oz)

### Ingredients

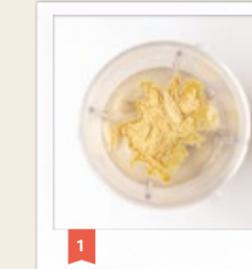
- 1 cup (150 g) raw cashews or walnuts
- 1/2 cup (125 mL) water
- 1/2 tsp artisan's salt
- 1/4 tsp citric acid
- 1/2 tsp yeast flakes

## 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



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



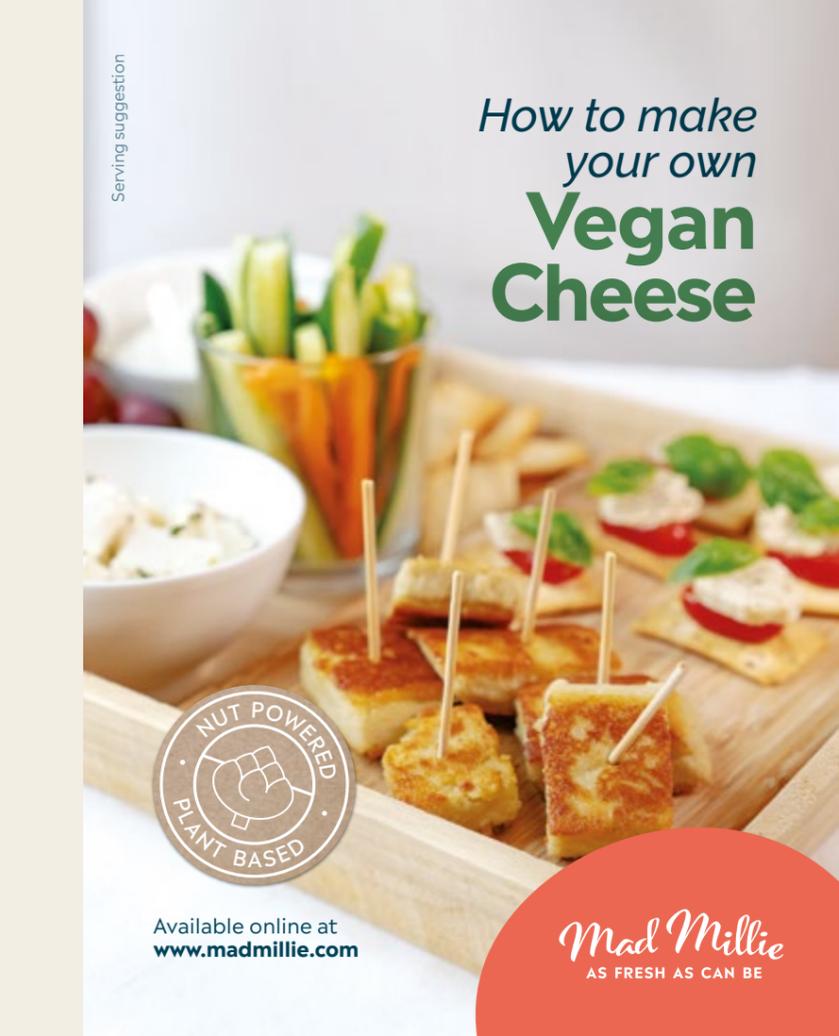
2 Blend at high speed until it is a smooth, creamy consistency.



3 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](http://www.madmillie.com)



Serving suggestion

How to make your own Vegan Cheese



Available online at [www.madmillie.com](http://www.madmillie.com)

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