



VEGAN

CHEESE KIT



Time:

4-8 hours soaking time
plus 30 minutes cooking time

Vegan Cheeses:

Marinated Feta, Soft Mozzarella, Firm Mozzarella,
Halloumi, Ricotta, Cream Cheese, Mascarpone.

Mad Millie

Well-planned plant-based diets are rich in protein, iron, calcium and other essential vitamins and minerals. The plant-based sources of these nutrients tend to be low in saturated fat, high in fibre and packed with antioxidants.

Our Vegan Cheese Kit makes it easy to create a range of delicious, (guilt free!) vegan cheeses like mozzarella, halloumi, cream cheese, mascarpone, ricotta and feta.

Designed to be made in any kitchen. No specialised equipment or experience required. All you need is your choice of nuts and common kitchen spices!

www.madmillie.com



Serving suggestion



Watch our YouTube video if possible before starting.
They say a picture is worth a thousand words!

Vegan Cheese Kit



YOUR KIT CONTAINS

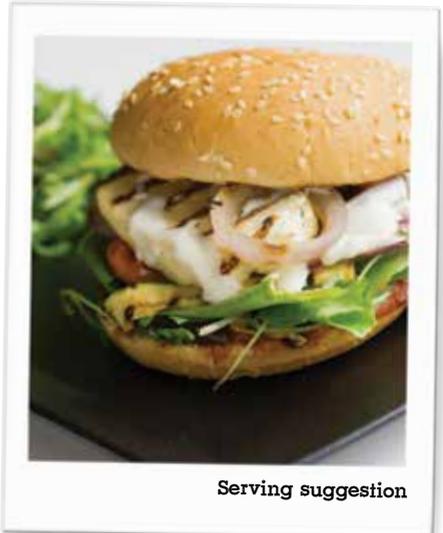
- Thermometer
- Cheese cloth
- Citric acid
- Agar
- Tapioca flour
- Yeast flakes
- Artisan's salt

ADDITIONAL INGREDIENTS YOU WILL NEED

- Nuts
- Olive oil
- Ice cubes
- Common kitchen spices
- Unsweetened vegan suitable milk (eg rice, almond, oat)

ADDITIONAL KITCHEN EQUIPMENT YOU WILL NEED

- Blender/mixer (high powered will make cheese based recipes smoother)
- General measuring equipment
- Thermometer
- Frying pan or skillet (non-stick if available)
- Cooking pot (non-stick if available)
- Flat tray
- Bowl



Serving suggestion

How to...

CLEAN YOUR CHEESE CLOTH

Cheese cloth can be reused. Soak your used cheese cloth in warm water to rinse out any left over residue, then sterilise by boiling for 5 minutes.

Let's get making some vegan cheese!

Vegan Marinated Feta

Makes approx: 200 g (7 oz)

With a lovely firm texture this vegan feta is the perfect choice to add to a salad. The marinade provides a vinegar bite that is complimented by herb and garlic flavours.

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Difficulty: Easy
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INGREDIENTS FOR FETA

- 1/2 cup (80 g) of raw macadamias or almonds (For a smoother and lighter coloured texture, remove the almond skins after soaking is complete)
- 3/4 cup (190 ml) of water
- 1.5 Tbsp of agar
- 3/4 tsp of artisan's salt
- 1/8 tsp of citric acid

INGREDIENTS FOR MARINADE

- 2 Tbsp of white miso (optional)
- ¼ cup (62 ml) of apple cider vinegar or lemon juice
- 1.5 Tbsp of olive oil
- ¼ cup (62 ml) of water
- 1 Tbsp of yeast flakes
- 1.5 Tbsp of herbs (dried dill, oregano, dried parsley, dried chives)
- ½ tsp of garlic powder
- ½ tsp of artisan's salt

EQUIPMENT

- Pot
- Blender or food processor
- Cooking pot (non-stick if available)
- Thermometer

- Small flat tray
- Bowl

METHOD:

1. Place raw macadamias or almonds in a bowl and fill with water until they are covered completely. Soak overnight (approximately 8 hours).
2. Drain the macadamias or almonds and rinse with water.
3. Place nuts and remaining feta ingredients in a blender or food processor.
4. Blend at high speed until you get a smooth, creamy consistency.
5. Pour mix into a cooking pot and slowly heat to 60°C (140°F) on a low heat. It is important that you continuously stir this to ensure that the mixture doesn't stick/burn or separate.
6. When the temperature reaches 60°C (140°F) you will notice the mixture thicken up. Keep stirring on the heat for a further minute to ensure the agar is activated and the cheese sets.
7. Pour the content of the pot into a flat tray, cover and leave in the fridge for 1-2 hours or until set.
8. Whilst the cheese sets, mix together the marinade ingredients in a bowl.

9. Carefully remove from the tray, cut into cubes.
10. Place the cubes into a jar and pour over marinade mix and leave for 2- 3 hours before eating. The longer you leave it, the more flavour will be infused.
11. Can be stored for 2 weeks in the fridge, as the cider acts as a preservative.

Vegan Soft Mozzarella

Makes approx: 200 g (7 oz)

Prepare a fantastic vegan take on a beloved Italian classic. Soft and stretchy mozzarella is perfect for salads, pasta dishes or toasted sandwiches.

Difficulty: Easy

INGREDIENTS

- 1/2 cup (80 g) of raw cashews
- 1/2 cup (125 ml) of unsweetened vegan suitable milk
- 1.5 Tbsp of tapioca flour
- 1/8 tsp of citric acid
- 1/2 tsp of artisan's salt

EQUIPMENT

- Blender or food processor
- Cooking pot (non-stick if available)
- Thermometer
- Large bowl

METHOD:

1. Place raw cashews in a bowl and fill with water until they are covered completely. Soak overnight (approximately 8 hours).
2. Drain the cashews and rinse with water.
3. Place nuts and remaining ingredients in a blender or food processor.
4. Blend until a thick paste is formed.
NOTE: You may need to stop and scrape the sides every now and again to ensure it is all mix together.
5. Pour mix into a non-stick cooking pot and slowly heat to 60°C (140°F) on a low heat. It is important that you continuously stir this to ensure that the mixture doesn't stick/burn or separate. Once you feel the mixture thicken up, keep stirring for another 2-3 minutes.
6. While it's still hot (but safe to touch) scoop the vegan mozzarella out of the pot and stretch out before adding to your favourite dish to enjoy.

Vegan Firm Mozzarella

Makes approx: 200 g (7 oz)

Create and shape perfect Vegan Mozzarella balls or heat for a gooey stretchy mozzarella that's great on pizza, cheese on toast or for making incredible vegan mozzarella sticks. Easy!

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Difficulty: Easy
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INGREDIENTS

- 1/2 cup (80 g) of raw cashews
- 1/2 cup (125 ml) of unsweetened vegan suitable milk
- 1.5 Tbsp of tapioca flour
- 1/8 tsp of citric acid
- 1/2 tsp of artisan's salt
- 1/2 Tbsp of agar
- Half a tray of ice cubes

EQUIPMENT

- Pot
- Blender or food processor
- Cooking pot (non-stick if available)
- Thermometer
- Large bowl

METHOD:

1. Place raw cashews in a bowl and fill with water until they are covered completely. Soak overnight (approximately 8 hours).
2. Drain the cashews and rinse with water.
3. Place nuts in a blender or food processor and add remaining ingredients except for the ice.
4. Blend until a thick paste is formed.
NOTE: You may need to stop and scrape the sides every now and again to ensure it is all mixed together.
5. Pour mix into a non-stick cooking pot and slowly heat to 60°C (140°F) on a low heat. It is important that you continuously stir this to ensure that the mixture doesn't stick/burn or separate.
6. When the temperature reaches 60°C (140°F) you will notice the mixture thicken up. Keep stirring on the heat for a further 1-2 minutes to ensure the agar is activated and the cheese sets.
7. Prepare an ice bath by using half a tray of ice cubes and 2 cups (500 ml) of cold water in a large bowl.
8. Scoop the mozzarella into small balls and dunk in the ice water mixture. Allow to chill for 10 - 20 minutes before eating.
9. This can be stored for a maximum of 3 days in an airtight container in the fridge.

Vegan Halloumi

Makes approx: 200 g (7 oz)

Halloumi makes a tasty addition to many dishes and is also great by itself as an appetiser. Featuring heavily in Levantine cuisine and widely popular in countries like Cyprus, Greece and Turkey. With a beautiful texture and delicate nutty flavour our Vegan Halloumi works great grilled on the outside as it becomes creamy and soft inside.

Difficulty: Easy

INGREDIENTS

- 1/2 cup (80 g) of raw cashews
- 1/2 cup (125 ml) of water
- 1.5 Tbsp of tapioca flour
- 1.5 Tbsp of olive oil
- 1/2 tsp of artisan's salt
- 1/2 Tbsp of agar

EQUIPMENT

- Blender or food processor
- Cooking pot (non-stick if available)
- Cooking fry pan (non-stick if available)
- Thermometer
- Large bowl
- Small flat tray

- the sides every now and again to ensure it is all mixed together.
5. Pour mix into a non-stick cooking pot and slowly heat to 60°C (140°F) on a low heat. It is important that you continuously stir this to ensure that the mixture doesn't stick/burn or separate.
6. When the temperature reaches 60°C (140°F) you will feel the mixture thicken up. Keep stirring on the heat for a further 1-2 minutes to ensure the agar is activated and the mixture becomes compact.
7. Pour the content of the pot into a flat tray, cover and leave in the fridge for 8 hours or until set.
8. Remove from the tray, cut into rectangular slices and pan fry until golden brown. Halloumi will keep for 2 days prior to cooking and another day after cooking.

METHOD:

1. Place raw cashews in a bowl and fill with water until they are covered completely. Soak overnight (approximately 8 hours).
 2. Drain the cashews and rinse with water.
 3. Place nuts and remaining ingredients in a blender or food processor.
 4. Blend until a thick paste is formed.
- NOTE: You may need to stop and scrape

Vegan Ricotta

Makes approx: 200 g (7 oz)

A delicious topper for crackers or as a spread on homemade sourdough. Our Vegan Ricotta is wonderfully simple with so many applications. With a light nutty flavour and light granular texture it works perfectly on lasagne, stuffed pasta shells or simply flavoured with herbs and spices.

Difficulty: Very easy

INGREDIENTS

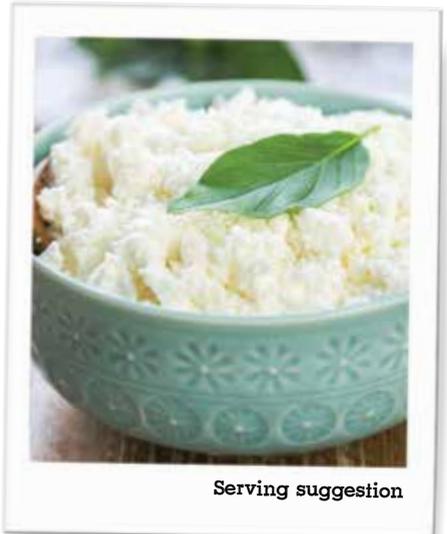
- 1 cup (150 g) of raw macadamias or almonds (for a smoother and lighter coloured texture, remove the almond skins after soaking is complete)
- 1/2 cup (125 ml) of water
- 1/2 tsp of artisan's salt
- 1/8 tsp of citric acid

EQUIPMENT

- Blender or food processor
- Large bowl

METHOD:

1. Place nuts in a bowl and fill with water until they are covered completely. Soak overnight (approximately 8 hours).
2. Drain the nuts and rinse with water.
3. Place nuts and remaining ingredients in a blender or food processor.
4. Blend until the mixture is smooth and uniform.
5. This can be stored for up to 3 days in an airtight container in the fridge.



Serving suggestion

Vegan Cream Cheese

Makes approx: 200 g (7 oz)

Nothing beats a delicious cream cheese on fresh bread or sourdough. This Vegan Cream Cheese has a lovely firm but spreadable texture that, with the addition of your favourite herbs, works great on toast or stirred into a pasta dish for a lush, savoury meal. It is so easy to make and there's no cooking involved.

Difficulty: Very easy

INGREDIENTS

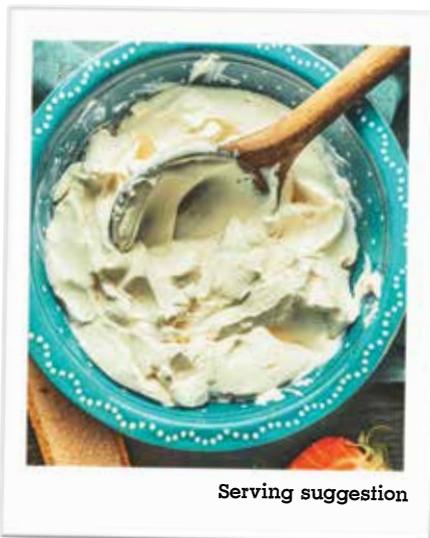
- 1 cup (150 g) of raw cashews or walnuts
- 1/2 cup (125 ml) of water
- 1/2 tsp of artisan's salt
- 1/4 tsp of citric acid
- 1/2 tsp of yeast flakes

EQUIPMENT

- Blender or food processor
- Large bowl

METHOD:

1. Place nuts in a bowl and fill with tap water until they are covered completely. Soak overnight (approximately 8 hours).
2. Drain the nuts and rinse with water.
3. Place nuts and remaining ingredients in a blender or food processor.
4. Blend until the mixture is smooth and uniform.
5. Spoon the cream cheese mixture onto the cheese cloth, bring the corners of the cheese cloth together to drain overnight.
6. This can be stored for up to 3 days in an airtight container in the fridge.



Serving suggestion

Vegan Mascarpone

Makes approx: 200 g (7 oz)

Mascarpone is a classic dessert cheese that is wonderfully creamy and rich. It is so simple to make that you are going to fall in love with how versatile this vegan treat is. You will find yourself adding it to sweet and savoury dishes, as a spread on focaccia or vegetable tartlets.

Difficulty: Very easy

INGREDIENTS

- 1 cup (150 g) of raw cashews
- 1/2 cup (125 ml) of water
- 1/2 tsp of artisan's salt

EQUIPMENT

- Blender or food processor
- Large bowl

METHOD:

1. Place nuts in a bowl and fill with boiling water until they are covered completely. Soak overnight (approximately 8 hours).
2. Drain the nuts and rinse with water.
3. Place nuts and remaining ingredients in a blender or food processor.
4. Blend until the mixture is smooth and uniform.
5. Spoon the Mascarpone mixture onto a cheese cloth that is folded in half.
6. Bring the corners of the cheese cloth together and hang it to drain overnight.
7. This can be stored for up to 3 days in an airtight container in the fridge.



Serving suggestion



Serving suggestion

Our kit makes it easy! But if you do get stuck, check out our YouTube videos or contact our friendly customer support team.



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

DESIGNED IN NEW ZEALAND