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Chickpea Cheddar Cheese

INGREDIENTS

- 1 cup besan (chickpea) flour
- 1/2 cup nutritional yeast
- 1 tablespoon paprika
- 1 teaspoon onion powder
- 3/4 teaspoon fine sea salt
- 2 1/4 cups water, divided
- 1 tablespoon Dijon mustard
- 2 teaspoons maple syrup
- 2 teaspoons apple cider vinegar
- 2 tablespoons tahini

METHOD

Line a rectangular loaf pan with cling wrap. In a bowl, mix the chickpea flour, nutritional yeast, paprika, onion powder and salt. Mix the water, maple syrup, vinegar and mustard. Slowly whisk liquid into dry ingredients until blended and smooth.

In a medium saucepan, bring the remaining 1-1/4 cups water to a boil. Reduce the heat to very low and whisk in the chickpea mixture and tahini. Whisk constantly for 4 to 7 minutes, until the mixture is very thick.

Immediately scrape mixture into the pan, smoothing the top.

Cool the cheese to room temperature and then place it in the refrigerator, loosely covered, for at least 2 hours until very firm. Slice, grate or cube according to your needs!