



Vegan Fermented Grateable Cheddar Cheese (Sliceable, Meltable & Freezer-Aged Option)

Recipe by Michelle

Cuisine: **plant-based, dairy free, vegan** / Difficulty: **Easy**

Servings	Prep time	Cooking time	Calories	Setting Time
20 servings	15 minutes	1 hour	2060 kcal	6 minutes
Freezing time			Calories per serve	
24 hrs			103 kcal	

Ingredients

1 cup fermented cashew milk

¾ cup starch water (from washed flour seitan)

¼ cup tapioca starch

3 tbsp nutritional yeast

¾ tbsp agar agar

1½ tsp salt

1½ tbsp white miso

⅓ cup refined coconut oil

1 tsp apple cider vinegar

1 tsp rice wine vinegar

Directions

- 1 Prep a large steamer pot by half filling with water and put onto high heat to bring to boil.
- 2 Lightly oil a heat-safe mould with a minimum 4 cup capacity
- 3 Add all ingredients to a high-speed blender. Blend until completely smooth. Ensure all ingredients are at room temperature
- 4 Pour mixture into your mould or heat-safe container. Steam for **1 hour**. This activates the agar and fully cooks the starches, giving the cheese its structure.
- 5 Allow to cool to room temp, then refrigerate for **6–8 hours** until fully set.
- 6 Optional: For a firmer, sharper “mature cheddar” style cheese:
 - *Freeze for 24 hours once fully chilled.
 - *Thaw in the fridge before use.
 - *Texture becomes denser and more grateable.

Notes

- Add herbs and spices like chilli, basil, parsley, nuts, fruit, honey or pepper to ramp this recipe up for an epic plant based cheese board