

HOW TO MAKE VEGAN CHEESE - VEGAN PROVOLONE

Prep Time 2 minutes

Cook Time 8 minutes

Chill Time 2 hours 15 minutes

Total Time 10 minutes

Servings 8

Calories 106 kcal

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Ingredients

- 1 can coconut milk full fat
- 1/2 cup hot water
- 1 tsp salt
- 1 tbsp + 1 tsp nutritional yeast
- 2 tbsp agar agar powder
- 1 tsp tapioca flour (aka tapioca starch)
- 1/2 tsp lemon juice
- 1/4 tsp garlic powder

Instructions

1. Prepare cheese molds by spraying a glass bowl or [container](#) with spray oil or rub any neutral flavored oil on the molds to prevent sticking. (Recipe will make about 2 cups of cheese).
2. Pour the can of coconut milk into a sauce pan.
3. Put 1/2 cup of hot water into the empty coconut milk can to melt all the remaining coconut milk and add the water to the pan.
4. Add all remaining ingredients to the sauce pan and stir with a whisk.
5. Set heat on to medium and stir frequently until it boils.
6. Turn down heat until the cheese sauce is just barely boiling and stir constantly for 6 minutes until it is very smooth.
7. Immediately pour into the prepared cheese molds.
8. Let it cool with the lid off for about 15 minutes at room temperature, then transfer to the refrigerator for at least 2 hours to firmly set.
9. Once cheese is cooled completely cover and store in the refrigerator in a sealed for up to a week.

Recipe Notes

- To make this cheese able to melt and better for use on pizza or grilled cheese, add 2 *additional* tablespoons of tapioca starch. (this will equal a total of 2 tbsp+1 tsp)
- For firmer cheese, leave out the tapioca starch from the recipe.
- Make it cheesier by adding an additional tsp of nutritional yeast.
- You can substitute the coconut milk with any plant-based milk that you choose and some oil. Use 1+1/4 cup of plant milk and 1/2 cup oil instead of the coconut milk and water.