

VEGAN COTTAGE CHEESE



Ingredients

- 1 1/3 cups silken tofu
- 1 1/2 cups firm tofu
- 1 tbsp nutritional yeast
- 1 tsp apple cider vinegar
- 1 tsp lemon juice
- 1/2 tsp salt

Method

In a blender, combine the silken tofu, nutritional yeast, lemon juice, apple cider vinegar, and salt. Blend until your mixture is completely smooth. You may need to scrape the edges of your blender and continue to blend a couple of times to make sure it's all smooth.

Pour your soft, smooth tofu mixture into a medium bowl. Crumble the firm tofu into your silken tofu mixture, and stir well to combine.