



Vegan Feta Spread

If you ever have a deep craving for some cheesy spread but you don't like the bought vegan cream cheese options – this vegan feta spread will be the solution.

If you don't tell anyone – they won't believe it is not real feta bought from the Greek deli shop.

The actual production is done in minutes. It just need some hours in the fridge, so best is to prepare it one day ahead.

Ingredients

300 g tofu (extra firm, no water)
120 ml olive oil
3 tablespoons lemon juice
2 table spoons white wine vinegar
1 tablespoon nutritional yeast
1,5 tablespoons white miso paste
1 teaspoon onion granulate
1 teaspoon garlic granulate
1 tablespoon dried herbs
1 ½ teaspoons salt

Instructions

- Mix all the ingredients in a blender to a smooth paste.
- Line a baking form (for example a loaf form) with baking paper and fill the paste into it, press gently down and spread it as even as possible.
- Put the form into the fridge for at least 30 minutes.
- Take it out of the fridge and bake it between 20 and 35 mins in the oven at 200 C. As longer you bake it, as more “feta crumply” it becomes. As shorter you bake it, as creamier it gets.
- Let it cool down. It will be very soft while hot, but that will settle.
- Put it in the fridge for at least 4 hours, better over night. As longer as more feta like it will be and the flavours of the herbs will infuse more.
- Use it as a spread for sandwiches or on pizza, spread it over grilled vegetables, in a salad etc.
- Very nice combination will be with sun dried tomatoes, olives, fresh basil and chilli flakes.