



Plant Based "Cheese" Ball

Ingredients:

- 1 Cup Slivered & Blanched Almonds
- 1/4 Cup Pine Nuts
- 1/2 Tsp Salt
- 1 Tsp Sugar
- 1/3 of a 14 oz Block of Firm Tofu – Use a Tofu Press if available (refrigerated kind, well drained)
- 1 Tsp Red Wine Vinegar
- 1 Tsp Lemon Juice
- 1 Tsp Onion Powder
- 1 Tsp Fresh Chives (optional)
- 3/4 Cup of Finely Chopped Walnuts (to coat outside)

Directions:

1. Place almonds and pine nuts into a food processor with the salt and sugar and blend until it's ground up for about 2 minutes or until clumps start to form.
2. Measure 1/3 of a block of tofu from a 14oz block. It's important to use firm tofu. Silken or extra firm will not work. An average block of tofu is about 4.5 inches long, so measure 1.5 inches off. Drain tofu in a strainer by smashing and pressing firmly. Using a clean dish towel to soak up some of the water helps too. It's important to get as much water as you can out. *Using a Tofu Press is much easier!*
3. Now add the tofu to the almond and pine nut paste that's already in the food processor along with the red wine vinegar, lemon juice, and onion powder and blend about 2 minutes. Mixture should resemble extra thick mashed potatoes.
4. Remove the blade from the processor and with a spoon mix in chives.
5. Place mixture into a lightly olive oil brushed bowl and cover with plastic wrap. Place in fridge and Let this chill for at least 5 hours or overnight. It will get very firm and can now be shaped into a ball and rolled in chopped walnuts to coat.
6. If you lightly oil your hands it will keep it from sticking to your hands while you roll.
7. Now it's ready to be served with your favorite crackers.