

---

---

### Hard Parmesan



#### Ingredients:

1 Cup Plain, Unsweetened Soy Milk  
½ Cup Refined Coconut Oil, melted  
½ cup plus 2 TBSP Potato Starch  
5 TBSP Nutritional Yeast  
¼ tsp Lactic Acid (or 1 ½ tsp Fresh Lemon Juice)  
2 TBSP White Miso  
1 tsp mushroom seasoning  
¼ tsp mustard powder  
1 ½ tsp Kosher Salt

#### Directions

Add everything to a blender or food processor and process until very smooth

Line two 2-cup Pyrex containers with parchment paper and pour the cheese mixture into the containers

Steam for 50 minutes

Remove from heat and let the cheese stand on the counter for about 30 minutes with the covers removed.

Refrigerate to cool and harden for at least 4 hours

Cut into wedges

Stores for about two weeks in the refrigerator or about 3 months in the freezer.