

Cheese

- Put in a big stainless steel pot on **low** fire:
- 100 gr of **margarine** , but take care: **the margarine must not boil**
- Mix into the margarine 80 gr' of **humus flour**, so that the mixture will get thicker
- Put into the mixture 2 flat tablespoons of **salt**.
- Add 1.5 liters of soy milk. Bring it to a boil with medium gas, and put it off the fire
- Add 250 gr' of brewer's yeast powder (not flakes) and mix with the blender.
- Last Stage: Put up to 0.6 liters in a blender, blend on highest speed and add oil until you have kind of a mayonnaise.
- **Alternative way (using less oil):**
- Put in the food processor 0.5 kilo of regular tofu
- Add 0.5 liters of water
- Add 1 tbsp of salt
- Add 4 heaped tablespoons of nutritional yeast powder
- Add oil slowly, until the mixture is similar to soy milk.