

Tofu Ricotta:

- Put in a big bowl (we don't need a food processor):
 - 2 kilo of firm tofu (two packages) and mush the tofu with your hands, until it is crumbly. Add:
 - 3 tablespoons lemon juice
 - 4 cloves minced garlic
 - 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 40 minced basil leaves, and mush again. Add:
 - 1/2 cup olive oil, and mix. Add:
 - 1 cup nutritional yeast flakes and mix.
 - Taste.