

Vegan Almond Ricotta Cheese Recipe

Courtesy of Chef Lauren Mahlke of the Planted Table



You won't believe how great this Vegan Almond Ricotta Cheese Recipe with 6 simple ingredients tastes!

This is a go to favorite for spreading on crostini with caramelized onions. It's perfect for topping flatbread pizzas or with a crunchy toast made sweet with maple syrup and figs or savory with avocado and tomatoes. I also use this vegan almond ricotta cheese recipe as a layer for lasagna. It's the perfect amount of smooth and creamy.

You can make it the consistency you prefer: chunky or more spreadable depending on how long you blend it.

Ricotta is a soft cheese traditionally found in Italian pastas. You can learn more about it's origins and history [here](#). I've always loved the versatility of Ricotta. It can be used for desserts like Lemon Ricotta Cake and crepes and also for savory dishes like lasagna, flatbreads, cannolis, raviolis and more.

The texture and flavor of Ricotta is a crowd please and I was excited to perfect a dairy-free, Vegan Almond Ricotta Cheese Recipe version of it.

I remember when I used to cook with animal products, I loved making homemade ricotta, but it was a tricky dish to make. My vegan version is even easier and better than ever. I still get the same enjoyment out of making this recipe as I did with the dairy version.

Make this recipe your own by adding thyme, chives, basil, garlic, mint or mix with berries and top with chocolate cake. We also enjoy adding maple syrup and eating with fresh fruit. I hope you enjoy our Planted Table Vegan Almond Ricotta Cheese Recipe.

Chef Lauren's Tips: Ricotta typically has a mild flavor, not an intense cheesy one, so we don't need to go overboard on the seasoning. the only additional items it needs are nutritional yeast (nooch) for a little dairy-free cheesiness, lemon juice for tang and salt for saltiness.

Nooch! What is Nooch? Nutritional Yeast is a star in any vegan kitchen. At Planted Table we buy it in by the caseload. I recommend keeping a jar on your counter and adding a little in all your savory dishes. Nutritional yeast has a flavor to what I compare to as "Cheeto dust" it's cheesy, nutty and packed with amazing nutrition, including Vitamin B12 and zinc. It taste amazing and is good for you! Keep it in a jar by your stove and tell me what great creation you added it to. You can find nutritional yeast here.

Lemon zest adds brightness to any dish and we flavor with it constantly in the kitchen.

Ingredients:

2 cups slivered blanched, skinless almonds

½ cup Almond Milk

¼ cup Lemon juice

¼ cup Nutritional yeast

Zest of lemon

Salt to taste

How to Make Vegan Ricotta:

In a small sauce pan, add almonds, cover with water and bring to a boil. Bring heat to medium and simmer for 15-20 minutes.

Strain almonds and place in blender with remaining ingredients. Puree until desired consistency and taste for seasoning.

Once blended, your vegan ricotta is ready to be enjoyed, or you can cover it and set in fridge to cool and harden a bit more. Last covered in the refrigerator for up to one week.

This vegan almond ricotta is: Tangy and creamy and so easy to make!

Website: <https://plantedtable.com/recipes/vegan-almond-ricotta-cheese-6-simple-ingredients/>