

# PLANT-BASED PAIRING: 2019 TIMOTHEE DELALLE GROLLEAU DE CINQ MARS

Grape Varietals: 100% Gamay Noir

Dark red with purple reflections and aromas of dried flowers. A dense and complex wine with tart ripe fruit flavor and a long, full-bodied finish. Pairs well with pasta in a light tomato sauce, French cheese and cheese platters, and vegan crab cakes.

## HOMEMADE BRIE CHEESE

RECIPE BY POWERED BY PLANTS CONSULTING



*Vegans don't miss out on anything! This brie pairs perfectly with the Gamay Noir grape.*

*I like to put this on a platter with grapes, apple, nuts, and crostini.*

*Invite some friends over, drink some fabulous Grolleau De Cinq Mars, taste the brie, and toast to the good life!*

### Ingredients: (Gluten-free)

- 1/2 a block of firm tofu (8oz.), drained (no need to press)
- 1 cup of canned full-fat coconut milk
- Juice of 1 medium lemon
- 1 tbsp. unfortified nutritional yeast (you can use fortified but will give cheese a yellow shade)
- 2 1/2 tbsp. yellow or white miso paste (use chickpea miso if soy-free)
- 1/4 tsp. salt
- 1 1/4 tsp. agar powder (make sure it's powder and not flakes)
- 1 1/2 tbsp. tapioca starch/flour

### Instructions:

- Add all of the ingredients above to salt (**but not the agar powder and tapioca starch yet**) and blend it until smooth. I always recommend investing in a good quality blender like a Vitamix or BlendTec. It makes a big difference.
- Taste to adjust flavor. Decide if you need more of anything. The way it tastes now will be how it is finished. Blend it again if you adjusted.
- Now you can add the agar powder and tapioca. Blend until smooth again.
- Pour the contents into a small to medium non-stick saucepan. Make sure to use a spatula to scrape everything from blender.
- To cook the mixture, heat over medium-high heat until it starts to curdle. This should take only a few minutes. Stir it constantly with a strong spatula or wooden spoon. Turn the heat down to medium for the last few minutes of cooking, and after it curdles.
- As you stir, the curdled cheese will transform into a glossy, thick consistency. It will start to pull away from the pan very noticeably.
- Pour the cheese into a glass container you're refrigerating it in. It will take on the shape of whatever you place it in. It should plop right in but if it's sticking to pan, you may need to cook a little longer.
- Put a lid or a cover on the container and refrigerate for at least 6-8 hours or overnight.
- To release the cheese, take a butter knife and run it along the outside border of cheese/wall of container. Once loose, flip the container upside down on to a board or plate to release.
- Enjoy with some crackers, crostini, French bread, fruit, etc.
- Refrigerate leftovers in an airtight container for up to a week.