



Plant-based Christmas treats

Featuring Angel Food dairy-free cream cheese



SANDRA'S CHEESE BALL

Ingredients:

2 x 240g Angel Food plant-based cream cheese (preferably room temperature)
6 - 8 pieces of crystallised ginger (c. 50g)
3 small sweet gherkins (c. 40g)
¼ cup dried cranberries or other dried fruit
227g tin of crushed pineapple in juice
70g chopped peanuts
2 tablespoons sherry (you could also use brandy, or if you want it to be alcohol-free, use some of the juice from the can of pineapple)

Method:

1. Grate the cream cheese (preferable) or cut into small pieces (next best option!).
2. Chop ginger, gherkins and dried fruit finely.
3. Drain the pineapple, squeezing to remove as much juice as possible.
4. Mix all ingredients except the chopped peanuts in a large bowl.
5. Place the chopped peanuts in a large shallow bowl and set aside.
6. With clean hands (obviously!) mix everything together. If the cream cheese is too cold this will be a bit tricky, so leave it on the bench to come to room temperature.
7. When everything is well mixed, form into as round a ball as possible.
8. Roll the ball in the chopped nuts until it's completely covered.
9. Place on a serving plate if you're using it straight away, or store in a covered container in the fridge (wrap in cling film if you don't have a suitable sized container).
10. Remove from the fridge an hour before serving.





MARINATED CREAM CHEESE

Ingredients:

1 x 240g tub Angel Food plant-based cream cheese, cut into cubes

Marinade:

½ C water

¼ C olive oil

2T white wine vinegar or cider vinegar

1t salt

1t dried oregano or mixed Italian herbs (or fresh woody herbs such as bay leaf, rosemary, thyme)

1T nutritional yeast (optional - add ¼ t more salt if not using nutritional yeast)

½ t pink or black whole or crushed peppercorns, or a mixture

Optional extras: a strip of lemon zest, a garlic clove (sliced or minced)

Method:

1. Combine marinade ingredients in a clean jar (we used a Pils peanut butter jar which was just big enough). (Side note - is anybody else here a jar hoarder?)
2. Add cubes of cream cheese into the marinade one at a time, so that the marinade reaches all sides of the cubes.
3. Put the lid on the jar. If it's very full and there's a risk some oil might leak out the top, stand the jar in a dish to catch any leakage.
4. Refrigerate for at least 24 hours, and up to 3 days.
5. To serve, drain off most of the marinade (keep it to use in soups and stews, it's delicious!!) and place the cream cheese cubes in a serving dish. Top with extra pepper and herbs.
6. Serve with bread, crackers and some crisp colourful vegetables.





CARROT SALMON

Ingredients:

- 2 large carrots
- 1 tsp salt
- 3/4 cup hot water
- 1 tsp salt
- 1 sheet nori (torn into tiny pieces)
- 3 tbsp caper brine
- 2 tbsp cider vinegar
- 3 tbsp soy sauce
- 1/4 cup olive oil

Method:

1. Trim ends of carrots, and cut in half (across, not lengthwise).
2. Put carrots and 1 tsp salt into a pot, cover with water and bring to a boil. Boil for 5-10 mins, or just until fork-tender.
3. Transfer carrots to ice-cold water immediately. Once they've cooled, place onto a wire rack to drip dry.
4. Meanwhile, in a lidded jar big enough to hold carrots and marinade, combine hot water, 1 tsp salt, nori, caper brine, cider vinegar, soy sauce, and olive oil. Set aside.
5. Using a very sharp knife, slice the dry carrots lengthwise, alternating between thin strips and sashimi-style sushi pieces, and place into the marinade.
6. Place in the fridge and allow to marinate for at least a few hours, but ideally at least overnight. Serve at room temperature on toasted bagels with lashings of Angel Food dairy-free cream cheese and topped with dill, capers and red onion.



NO-BAKE DARK CHOCOLATE CHEESECAKE

Ingredients:

1 $\frac{3}{4}$ c (260g) vegan cookie crumbs (we used Kea gluten-free vanilla cookie crumbs)
3T (70g) vegan margarine (e.g. Nuttelex)
1 can coconut cream
1 block Whittakers dark chocolate
240g Angel Food plant-based cream cheese

Method:

1. Line a 20cm cake tin with baking paper.
2. Melt margarine and combine with cookie crumbs.
3. Press into the base of the lined tin, and bake at 180C for 10 minutes.
4. Place coconut cream, chocolate (broken into squares) and cream cheese in a double boiler and warm over medium heat, stirring often, until cream cheese and chocolate are melted.
5. Pour into a food processor and blend until smooth and luscious – then pour over cookie base and put in fridge to set.
6. It will take several hours to be firm enough to serve, but you can make it a day or two ahead.



ABOUT ANGEL FOOD

Angel Food was founded in 2006 by Alice Shopland – we're New Zealand's original vegan cheese company and still the market leader.

Our aim is to support professional chefs and home cooks alike to create great plant-based meals.

Having delicious plant-based cheese alternatives available makes that a whole lot easier!

See our full range and more recipes at www.angelfood.co.nz

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