

best vegan cheese reddit

best vegan cheese reddit is a popular search topic among plant-based food enthusiasts seeking authentic reviews, recommendations, and recipes for dairy-free cheese alternatives. Reddit serves as a valuable platform where users share their firsthand experiences with various vegan cheese brands, homemade recipes, and tips for selecting the best products. This article delves into the top-rated vegan cheeses discussed on Reddit, highlighting what makes them stand out in terms of taste, texture, and nutritional value. Additionally, it explores community insights on homemade vegan cheese options and offers guidance on purchasing the best vegan cheese based on Reddit user feedback. Whether for melting, snacking, or cooking, the perspectives gathered from Reddit contribute significantly to understanding the evolving landscape of vegan cheese alternatives. The following sections will provide a detailed overview of the best vegan cheese options, homemade recipes, and buying tips sourced from Reddit discussions.

- Popular Vegan Cheese Brands on Reddit
- Homemade Vegan Cheese Recipes
- Key Factors for Choosing the Best Vegan Cheese
- Reddit Community Tips and Recommendations
- Where to Buy the Best Vegan Cheese

Popular Vegan Cheese Brands on Reddit

Reddit users frequently discuss and recommend several vegan cheese brands that have gained popularity for their flavor profiles and versatility. These brands often receive positive feedback for mimicking traditional cheese textures and tastes, making them favorites among vegans and non-vegans alike. The most commonly praised brands tend to excel in categories such as meltability, creaminess, and ingredient quality.

Miyoko's Creamery

Miyoko's Creamery is often highlighted on Reddit for its artisanal approach to vegan cheese. Made primarily from cashews and coconut oil, Miyoko's products offer a rich, creamy texture and complex flavor that appeals to cheese lovers. Popular varieties include their smoked farmhouse and double cream cashew cheeses, which are frequently recommended for cheese boards and cooking.

Violife

Violife is another top contender praised for its wide availability and range of products including slices, shreds, and blocks. According to Reddit discussions, Violife cheeses melt exceptionally well, making them ideal for pizzas, grilled sandwiches, and casseroles. Their coconut oil-based formula provides a consistent texture and neutral taste that works well in multiple recipes.

Follow Your Heart

Follow Your Heart receives positive mentions for both its vegan cheese slices and blocks. Reddit users appreciate its balance of flavor and texture, as well as its commitment to clean ingredients. The brand's mozzarella style cheese is frequently used in plant-based cooking, particularly for lasagna and pizza recipes.

Treeline

Treeline offers nut-based cheeses that are lauded on Reddit for their tangy, cultured flavors reminiscent of traditional soft cheeses like cream cheese and chèvre. Made from cashews, these cheeses are favored for spreading on crackers or using in recipes requiring a tangy cheese alternative. Their artisanal quality and natural fermentation process appeal to those seeking authentic flavor profiles.

Homemade Vegan Cheese Recipes

Reddit communities dedicated to vegan cooking often share detailed recipes for making homemade vegan cheese. These recipes allow for customization of flavor, texture, and ingredient preferences, providing alternatives to store-bought options. Homemade vegan cheese is typically based on nuts, seeds, or soy products combined with various seasonings and cultures.

Cashew-Based Cheese

Cashew cheese is one of the most popular homemade vegan cheese recipes on Reddit. It involves soaking raw cashews and blending them with nutritional yeast, lemon juice, garlic, and probiotics or acidulants like apple cider vinegar. The mixture can be fermented to develop a tangy flavor and then chilled to set into a spreadable or sliceable cheese.

Tofu Cheese

Tofu-based cheese is favored for its affordability and accessibility. Recipes typically blend silken tofu with nutritional yeast, miso paste, and spices to emulate cream cheese or ricotta. This type of vegan cheese is

praised for its smooth texture and ease of preparation.

Seed-Based Cheese

Sunflower or pumpkin seeds serve as the base for some vegan cheese recipes, offering a nut-free alternative. These seeds are soaked and blended with flavor enhancers such as nutritional yeast, lemon juice, and garlic powder. Seed-based cheeses are often fermented to improve flavor complexity and shelf life.

Essential Ingredients for Homemade Vegan Cheese

- Raw cashews, sunflower seeds, or tofu
- Nutritional yeast for cheesy flavor
- Acidulants like lemon juice or apple cider vinegar
- Probiotics or fermented starters for tanginess
- Spices such as garlic powder, onion powder, and salt

Key Factors for Choosing the Best Vegan Cheese

When selecting the best vegan cheese, several key factors are consistently emphasized in Reddit discussions. These criteria help consumers identify products that meet their dietary needs and culinary preferences.

Flavor Profile

Flavor is paramount when choosing vegan cheese. Reddit users often recommend selecting cheeses with a well-balanced taste that mimics traditional dairy cheese, whether mild or sharp. Nutritional yeast content, fermentation, and seasoning contribute significantly to the overall flavor.

Texture and Meltability

Texture varies widely among vegan cheeses, from creamy spreads to firm blocks. Meltability is especially

important for recipes like pizza or grilled cheese. Brands and homemade recipes that achieve a smooth melt and stretch receive higher praise on Reddit forums.

Ingredient Quality and Clean Label

Vegan cheese made from natural, recognizable ingredients without excessive additives or preservatives is preferred. Reddit communities emphasize transparency in labeling and the use of organic or non-GMO ingredients when possible.

Allergen Considerations

For individuals with nut allergies or sensitivities, seed-based or soy-based vegan cheeses are often recommended. Reddit threads frequently discuss allergen-friendly options to accommodate diverse dietary restrictions.

Reddit Community Tips and Recommendations

Reddit users provide a wealth of tips and recommendations for enjoying and selecting vegan cheese. These insights come from extensive trial and error and community consensus.

Storage and Shelf Life

Many Redditors advise storing vegan cheese in airtight containers in the refrigerator and consuming it within the recommended timeframe to maintain freshness. Homemade cheeses may have shorter shelf lives and require refrigeration and proper sealing to prevent spoilage.

Pairing Suggestions

To enhance the vegan cheese experience, Reddit communities suggest pairing cheeses with complementary foods such as crackers, fresh fruit, olives, and bread. Wine pairings are also a popular topic, with recommendations varying according to the cheese type.

Enhancing Homemade Cheese Flavor

Fermentation time, ingredient ratios, and aging methods are discussed extensively for improving homemade vegan cheese flavor. Experimentation with different cultures, nuts, and seasonings is encouraged to achieve desired taste and texture.

Trying New Brands and Flavors

Redditors often recommend trying a variety of brands and styles to discover personal favorites. Sampling small quantities before purchasing larger amounts is a common suggestion to avoid waste and find the best match for individual preferences.

Where to Buy the Best Vegan Cheese

Access to high-quality vegan cheese depends on location, availability, and budget. Reddit users share practical advice on sourcing the best vegan cheese from various retail and online outlets.

Specialty Health Food Stores

Health food stores and natural grocers frequently stock a curated selection of vegan cheeses. Reddit users recommend checking the refrigerated sections of these stores for fresh artisan and popular brand options.

Major Supermarket Chains

Many large supermarket chains have expanded their plant-based offerings, including vegan cheese products. Reddit discussions note that availability varies by region, but chains with dedicated vegan or natural food sections often carry a range of choices.

Online Retailers

Online shopping provides access to a broader selection of vegan cheeses, including niche and international brands. Reddit users emphasize the convenience of home delivery but also caution about shipping conditions for perishable products.

Farmers Markets and Local Producers

Some Redditors highlight the benefits of purchasing vegan cheese from local artisans at farmers markets. These cheeses often feature unique flavors and small-batch quality, contributing to a diverse vegan cheese market.

Buying Tips

- Check ingredient lists for allergens and additives
- Look for expiration dates and storage instructions
- Consider buying smaller sizes for sampling
- Read recent user reviews and Reddit discussions for updated recommendations
- Support local producers when possible for fresh and artisanal options

Frequently Asked Questions

What is the best vegan cheese recommended on Reddit for melting?

Many Reddit users recommend Miyoko's Creamery Vegan Cheese for melting, especially their mozzarella style, which works great on pizzas and grilled sandwiches.

Which vegan cheese brands are most popular on Reddit?

Popular vegan cheese brands frequently mentioned on Reddit include Miyoko's Creamery, Violife, Follow Your Heart, and Treeline.

Are there any homemade vegan cheese recipes shared on Reddit?

Yes, Reddit has many homemade vegan cheese recipes using ingredients like cashews, nutritional yeast, agar agar, and tapioca starch, with cashew-based cheeses being especially popular.

What is the best vegan cheese on Reddit for cheese boards?

On Reddit, users often suggest artisanal vegan cheeses like Miyoko's aged wheels or Treeline's nut-based cheeses as the best options for cheese boards due to their texture and flavor complexity.

Does Reddit recommend any vegan cheese that tastes closest to dairy cheese?

Reddit users frequently praise Miyoko's Creamery for its authentic dairy-like taste and texture, making it one of the closest vegan cheeses to traditional cheese.

What vegan cheese does Reddit suggest for people with nut allergies?

For those with nut allergies, Reddit recommends Violife and Daiya brands, which are typically coconut oil-based and nut-free.

Are there any budget-friendly vegan cheeses recommended on Reddit?

Reddit users often mention Daiya and Follow Your Heart as budget-friendly vegan cheese options that are widely available and reasonably priced.

How do Reddit users rate the texture of store-bought vegan cheeses?

Reddit discussions reveal mixed opinions on texture; some users find brands like Miyoko's and Treeline to have good texture, while others feel many store-bought vegan cheeses can be rubbery or overly processed.

Can I find vegan cheese substitutes on Reddit for cooking and baking?

Yes, Reddit users suggest using shredded Violife or Daiya cheese for cooking and baking due to their good meltability and flavor, as well as homemade cashew-based cheeses for more specialized recipes.

Additional Resources

1. *The Art of Vegan Cheese Making*

This comprehensive guide explores the fundamentals of crafting delicious and creamy vegan cheeses at home. It covers a variety of bases like nuts, seeds, and soy, offering step-by-step recipes for everything from soft spreads to aged firm cheeses. Perfect for beginners and experienced vegan cooks alike, it also includes tips on fermentation and flavor development inspired by popular Reddit discussions.

2. *Fermented Vegan Cheeses: Unlocking Probiotic Flavors*

Delve into the world of fermented vegan cheeses with this detailed book focusing on probiotics and natural fermentation. It explains the science behind fermentation and provides numerous recipes for cultured nut cheeses that mimic traditional dairy cheese textures and tastes. Enthusiasts from Reddit forums will appreciate the emphasis on health benefits and flavor complexity.

3. *Ultimate Guide to Cashew-Based Vegan Cheeses*

Specializing in cashew cheese, this book offers an array of innovative recipes that range from creamy spreads to sliceable cheeses. It discusses soaking, blending, and aging techniques to achieve perfect consistency and flavor, frequently highlighted in vegan cheese threads on Reddit. The book also includes troubleshooting tips for common issues faced by home cheese makers.

4. *Vegan Cheese Hacks: Tips and Tricks from the Community*

Inspired by popular Reddit threads, this book compiles the best hacks and shortcuts for making vegan

cheese quickly and easily. It includes advice on ingredient substitutions, flavor enhancements, and storage solutions to keep your cheese fresh longer. Readers will find practical tips that improve the overall cheese-making experience without sacrificing quality.

5. *The Science of Vegan Cheese: Understanding Ingredients and Techniques*

This educational book breaks down the chemistry behind vegan cheese-making, explaining how different ingredients interact to create texture and flavor. It's ideal for readers wanting to deepen their knowledge beyond recipes, with insights drawn from discussions and experiments shared on Reddit. The book also covers troubleshooting common problems and optimizing results.

6. *Raw Vegan Cheeses: Nutrient-Rich and Flavorful Creations*

Focusing on raw vegan cheeses, this book features recipes that preserve the natural enzymes and nutrients of the ingredients. It highlights techniques for blending, dehydrating, and flavoring raw nut cheeses, popular among raw vegan communities on Reddit. The book also emphasizes the health benefits of raw plant-based cheeses and includes serving suggestions.

7. *Plant-Based Cheese Pairings and Serving Ideas*

This book complements vegan cheese recipes with creative ideas for pairing and serving, perfect for entertaining or everyday meals. It draws inspiration from Reddit users' favorite combinations, including wine, crackers, fruit, and charcuterie alternatives. The guide helps readers elevate their vegan cheese experience with stylish presentation and complementary flavors.

8. *Vegan Cheese for Beginners: Simple Recipes to Get You Started*

Ideal for those new to vegan cheese making, this book offers straightforward recipes with minimal ingredients and easy-to-follow instructions. It covers basic techniques and common cheese varieties like cream cheese, feta, and mozzarella alternatives. The approachable style reflects advice frequently shared in beginner-focused Reddit threads.

9. *Advanced Vegan Cheese Making: A Culinary Journey*

For experienced vegan cheese makers, this book presents complex recipes and aging techniques to create artisanal vegan cheeses. It includes lessons on blending cultures, experimenting with textures, and developing unique flavor profiles inspired by global cheese traditions discussed in Reddit communities. This book encourages creativity and mastery in the art of vegan cheese.

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best vegan cheese reddit: *Artisan Vegan Cheese* Miyoko Schinner, 2013-03-14 Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

best vegan cheese reddit: *Vegan Cheese: 75 of the Most Delicious Vegan Cheese Recipes* Julian Holden, 2017-04-03 Craving Cheese? Do You Miss That Perfect Balance of Sweet, Tart And Salty Flavour Mixing With The Most Pleasing Texture Known To Man? Do You Miss Being a Vegetarian Because You Could Eat Mouth Watering Melted Cheese Pizzas? Imagine You Being Able to Enjoy Delicious Cheese Again, That Is Good For YOU, The Planet and YOUR Taste Buds? This isn't just a sales pitch, this book is literally packed with over 11 YEARS of experience experimenting with different vegan cheese recipes in order to create the world's BEST Vegan Cheese RECIPES Save yourself the trouble of scouring the web for hours to find one descent recipe, when you will get a LIFE'S WORTH of THE BEST vegan cheese recipes right HERE. Imagine YOURSELF serving your family and friends delicious vegan pizza right out of the oven on a hot BEAUTIFUL summer's day. The Savory Pizza will be so good you will be the hero of any family dinner. And best of all you will know in your mind that you did your body and the environment as well as animal's a service. If you are ready to eat a delicious vegan cheese TODAY! Scroll up, grab this book, and take the first steps to a healthier and more satisfied YOU!

best vegan cheese reddit: *Vegan Cheese Factory* Russianseaweed Russianseaweed, 2018-04-05 A wonderful collection of 12 vegan cheese recipes. This book will guide you how to create unforgettable vegan cheeses by using plant-based ingredients. Your vegan cheeses will become true pieces of art that will keep peace on your table. Easy, doable and super delicious recipes that can be done in a short period of time. The very clear description of how to make vegan cheeses based on a short list of ingredients. Check www.russianseaweed.art

best vegan cheese reddit: Vegan Cheese Recipes Naomi Becker, 2017-07-04 Vegan Cheese Will Come To The Rescue! Whether you want to add savory flavor to a sandwich, creamy goodness to a soup or you just want to take a bite of incredibly delicious cheese slices. The 75 recipes in this book will teach you how to make savory, fantastic, mouthwatering, artisan quality cheese. These recipes are very simple and the ingredients are readily available. With just a few trials, you will start making delicious non-diary cheese that will impress your family and fool your guests. No longer do you have to depend on store-bought vegan cheeses that don't just taste right. This book will take you by the hand and walk you through step by step how to make a variety of irresistible vegan cheeses that are lusciously creamy, spreadable, savory and delicious! You will learn to make: Meltable and dipable cheese that can be smeared on crackers or dripped on pizza. Nutty and delightful cheeses that you can serve with fresh baguette, toasted bagels or stir into chocolate. Yummy! Herb- and spice-filled cheeses that you can make without fuss. Coming up with your own blend is a no brainer. Just add your favorite herbs or spices and you're done. Nut free cheeses that provide a great option for those with food allergies. Fruity and sweet cheese to take care of your sweet tooth. And much more! So, whether you want vegan Mozzarella, Parmesan, Cheddar or Gouda cheese, you will find them all and more in the Vegan Cheese Recipe book.

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too--with the simple, straightforward recipes from the Super Easy Vegan Cheese Cookbook.

best vegan cheese reddit: *Plant Based and Natural Creamy Vegan Cheese* Wilson Campbell, 2021-03-31 In the book, *Plant based diet detox cookbook*, you will find Daily meal plan - to help you start and keep the new eating plan Easy, fast and Health Recipes - includes salads, breakfasts, main dishes and salads including key nutrient information. This Cookbook will show you how simple it can be to prepare balanced, delicious plant based recipes made with fresh and whole foods in 30 minutes or less. *Plant based cookbook basics* - diet and essential kitchen tools and ingredients for cooking. In the book, *NATURAL AND CREAMY VEGAN CHEESE* you will learn the secrets for making soft cheeses that you can grate, or slice. The cheeses in this book has many spreadable options which include vegetables, nut milks, lemon juice, probiotics, nutritional yeast and agar-agar. They are also enhanced with spices and herbs. They are real replacement to classic cheese. In the book, you will learn about -A fool proof introduction to vegan cheese making: that makes use of ingredient prep, storage tips and best practices-Recipes that uses affordable and doable ingredients Like cultured butter; cultured raw buttermilk; cultured cashew-based creams -30 New and Classic vegan cheeses for soft cheese, hard and aged cheeses, fermented and cultured cheese, semi hard pressed cheese, cheese spreads and sauce.

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cheese is made from milk protein that is gotten from buffalo, sheep, goats, cows etc. this milk protein is called casein. The addition of animal based enzymes (known as rennet) is created in the stomachs of these animals into the milk causes the milk to curdle (known as coagulation), and cheese is produced. There are other ways to make dairy cheese, but this is a generally accepted way of making dairy-cheeses of various forms, textures and flavors. On the flip side, vegan cheese involves fusing lactic bacteria with an assortment of plant protein mass. Thickeners, emulsifiers and oils can also be added to make more solid vegan cheese types. Vegan cheese can be made from different ingredients: pea protein, arrowroot, assorted bacterial cultures, vegetable glycerin, natural enzymes, tapioca flour, nuts (for example almonds, macadamias and cashews), thickening agar flakes, nutritional yeast, solidified vegetable oil (including safflower, palm or coconut), and soy protein (which is used in rubbery, slick and shiny varieties). The major similarity of vegan cheese and regular cheese is the consolidated milk protein used in the making of regular cheese. Regular cheese goes through so much process where the proteins substantially join together and many textures and flavors are gotten as the cheeses begins to age. Today, many vegan cheese-makers are starting to employ some bacterial and aging process that gives vegan cheeses a unique, satisfying and flavor-filled taste; with these processes, there are many vegan cheeses that rival the texture, flavor and taste of regular cheeses.

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