

Vegan Doughboys (Esperanto's of Saratoga Springs Copycat Recipe)

Ingredients

- 2-3 cloves of garlic, minced
- ½ onion, diced
- 2 20oz cans of jackfruit, in brine, drained
- Oil, for cooking
- 1 tsp. poultry spice blend
- ¼ tsp. smoked paprika
- 1 tbsp. soy sauce
- 1 lb. raw, unsalted cashews, soaked in water for at least 15 minutes
- Juice from one large lemon
- ¼ cup nutritional yeast
- 3 tbsp. tapioca powder
- 3 tbsps. white miso paste
- 1 tsp. garlic powder
- 1 cup water
- ½ tsp. salt
- ½ tsp. pepper
- 2-3 scallions, chopped
- 2 pounds of pizza dough, store-bought or pre-made

Steps

1. First make your jackfruit by heating a little oil in a large skillet. Add the garlic and onion and sauté for a few minutes before adding the jackfruit, poultry spice blend, smoked paprika and soy sauce. Mix well and cook for 5 or so minutes to flavor it all well. Set aside.
2. Next make your cheese, by blending the soaked cashews, lemon juice, nutritional yeast, tapioca, miso, garlic powder, water, salt and pepper. Once it is creamy, move to a pot on the stove and heat on medium high, stirring frequently, until your cheese thickens. Remove from the heat and add the jackfruit mixture and scallions, and fold well.
3. Take your doughboy filling and spread it evenly onto four sheets of wax paper. Use the wax paper to roll the filling into a snake, about 1 inch thick, and set the four snakes on a baking sheet and place in the refrigerator. Allow the filling to cool



for at least an hour- the doughboys will be much easier to fold if the filling is cool.

4. Once the filling is cool, take your dough and separate it into four even pieces. Take one of the pieces and stretch the dough gently into a circle, 6-8 inches across. Use a pizza wheel to cut the circle into three even pieces. Take one of the chilled fillings out of the refrigerator and cut that into three even pieces as well. Place one piece along the outside of each of your pieces of pizza dough. Roll the doughboys by stretching each side over the length of the filling, and then stretch the outside edge over. Use your hands to gently stretch the triangular edge into a square while you roll it around the rest of the filling. Make sure not to tear the dough or leave any of the filling exposed. Continue rolling doughboys until all 12 are made.

5. Preheat the oven to 425°F (220°C). Place the doughboys on a baking sheet lined with a silicone mat and place in the oven. To eat immediately, bake the doughboys for 15 minutes until golden. To save for later, par-cook for 5 minutes and then remove from the oven. Store in the fridge until you're ready to eat them- at that point bring the oven again to 425 (220) and cook the remaining 10 minutes. Eat with Franks Red Hot (or any other hot sauce you love).