

Good Morning Vegan Hard Boiled Eggs

Ingredients

For the Yolk

- 1/3 cup cooked kabocha squash
- 1 tbsp. nutritional yeast
- ¼-1/2 tsp. kala namak black salt

For the Whites

- 7 oz. silken tofu
- ½ tsp. kala namak black salt
- ¼ tsp. apple cider vinegar
- 1 tsp. agar agar powder

Steps

1. Combine the kabocha squash, nutritional yeast, and black salt in a mixing bowl and mash with a fork or potato masher. Split into two pieces and shape for the yolks- I like to make ovals rather than spheres, as it gives you more yolk further down. Set aside.

2. Add the ingredients for the egg whites to a blender and blend until smooth. Transfer to a small pot, and heat on medium high. Once it begins to bubble, stir constantly for 4 minutes to activate the agar agar, scraping the bottoms and sides. It might split a little if the heat is too high- that's actually okay, although it won't look quite as pretty.

3. Pour the tofu mixture into eggcups, leaving about half an inch empty. Add the yolks, pushing them down most of the way into the whites. Add more of the whites on the top if needed, and refrigerate for a few hours or overnight.

