

Savory Vegan Souffle with Herbs

Ingredients

- 3 tbsp. chickpea flour
- 1 tbsp. glutinous rice flour
- 2 tsp. baking powder
- 1 tsp. nutritional yeast
- ¼ tsp. black salt (kala namak)
- ¼ tsp. ground turmeric
- 1 tbsp. olive oil
- ¼ cup water
- 1 finely chopped scallion
- 1 tbsp. chopped fresh parsley
- 1 garlic clove, minced

Steps

1. Fit a pot with a steamer, fill with water, and turn on to boil. Grease two small ramekins (mine were 8 oz. ramekins, but you could use a little smaller or larger, or even one much larger one) and set aside.
2. Mix the chickpea flour, glutinous rice flour, baking powder, nutritional yeast, black salt and turmeric, whisking until there are no lumps. Add the olive oil and water, and stir until incorporated. Fold in the remaining ingredients- feel free to play with these and try different things like vegan cheese, onions, mushrooms, or whatever else you have lying around.
3. Pour the batter into the greased ramekins, and place in the steamer one it has come to a boil. Steam for 15-20 minutes, remove, and serve warm.

