

Vegan Pepperoni

- 10 oz. Extra Firm Tofu (283 g)
- 1 - 1 1/2 Tsp. Sea Salt
- 1 - 1 1/2 Tsp. Ground Black Pepper
- 2-3 Tsp. Crushed Red Pepper Flakes (depending on preferred heat level)
- 2 Tsp. Ground Mustard Seed
- 1 Tsp. Fenne Seeds, Lightly Crushed
- 2 Tsp. Smoked Paprika
- 2 Tsp. Garlic Powder
- 2 Tsp. Coconut Sugar
- 1/4 Tsp. Ground Anise
- 1 Tsp. Optional: A1 or Liquid Smoke
- Cooking Spray or Olive Oil for baking



- ☐ Wrap tofu in a clean towel and set something heavy on top - like a cast iron skillet - to press out liquid for 10-15 minutes. Also preheat oven to 400 degrees F (204 C).
- ☐ Once pressed, cube tofu and add to a food processor along with sea salt, black pepper, red pepper flake, ground mustard, fennel seeds, smoked paprika, garlic powder, coconut sugar, ground anise, and A1 sauce (optional). Mix/pulse to combine, scraping down sides as needed.
- ☐ Sample and adjust seasonings as needed, adding more salt for saltiness, red pepper flake for heat, paprika for smokiness, or coconut sugar for sweetness.
- ☐ Transfer the mixture to a parchment-lined baking sheet. Lay a sheet of plastic wrap or parchment paper on top and use your hands to spread into a uniformly thin layer about 1/4th - 1/8th inch thick (see photo). The more even the layer is, the more evenly it will bake. Spritz with a little nonstick spray or gently brush with a bit of oil to help it crisp up.
- ☐ Bake at 400 degrees for 25 minutes, or until golden brown and slightly dried out. Then use a small or medium circular cookie cutter to cut out "pepperonis" (see photo). Feel free to keep the scrap pieces as well! They're just not as pretty.
- ☐ At this point, the pepperonis are ready to add to a pizza where they should bake at least another 10-15 minutes. Time accordingly based on how long your crust takes to bake. You'll know they're ready when they're deep red in color and slightly crisp to the touch.
- ☐ If you don't want to add them to a pizza right away, simply let them cool, cover and refrigerate (up to 4 days) or freeze (up to 1 month) for later use. If frozen, let thaw slightly before adding to the pizza to bake.