Faux Gras Paté

Makes 10 servings

10 oz Chai-Pow Yu Vegetarian Abalone or mild-flavored seitan (approx. 1 can or pack)
15 oz/425 g garbanzo beans, cooked (1 can)
8 oz/227 g raw walnuts
4 oz/118 ml soymilk (or other nondairy milk)
2 oz/60 g Earth Balance or vegan butter
2 oz/60 g Vegenaise
3 tbsp/30 ml Marmite (yeast extract)
1/4 tsp/1 ml white truffle oil
1 package of Unflavored Vegan Jel by Natural Desserts*
Salt as desired

1. Place abalone or seitan, beans, nuts, vegan butter, vegenaise, marmite, and truffle oil into a blender. Process until smooth, stopping to scrape down sides. Transfer to a bowl.

2. In a small sauce pan over medium high heat, bring the soymilk to a boil. Quickly whisk the vegan jel into the hot soymilk.

3. Pour the jelling soymilk over blended mixture and mix completely.

4. Fill a greased dish with the paté and chill for at least two hours. Remove from dish, slice and serve.

• Note: Agar agar can be substituted for Vegan Jel, but will not stand up to reheating). The jel can be omitted for a smooth spread consistency.