

# **Vegan Pepperoni (Hooray-Style, Pepperoni-Spiced, Gluten-Free)**

~Nel

## **Ingredients**

### **Base:**

- ½ cup rice flour
- ½ cup tapioca starch
- ⅓ cup refined coconut oil (plus 1–2 tbsp extra solid chunks for “fat pockets”)
- ½ cup water or veggie broth (adjust as needed for dough)
- 1 tbsp tomato paste
- 1 tbsp soy sauce or tamari (or coconut aminos if soy-free)
- 1 tsp maple syrup (optional, for balance, but not sweet like bacon)
- 1–2 tsp beet juice or beet powder (for red cured-meat color)

### **Spice Blend (the pepperoni soul):**

- 2 tsp smoked paprika
- 1 tsp sweet paprika
- 1 tsp crushed fennel seed
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp black pepper
- ½–1 tsp red chili flakes (adjust to heat level)
- ½ tsp ground mustard
- ¼ tsp allspice (optional, gives that cured-meat depth)
- ½–1 tsp salt (to taste)
- 3–4 drops liquid smoke (optional, for cured smokiness)

### **Optional tang:**

- ½ tsp apple cider vinegar *or* a pinch of citric acid (mimics fermentation tang).
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## Instructions

1. **Spice prep:** Crush fennel seeds with a mortar & pestle (or the back of a spoon) to release aroma. Mix with all dry spices, rice flour, and tapioca starch.
  2. **Wet mix:** Melt coconut oil gently. Stir in tomato paste, soy sauce, beet juice, maple (if using), vinegar/citric acid, and liquid smoke.
  3. **Combine:** Mix wet into dry. Add water/broth gradually until you get a sticky, moldable dough. Fold in a few pea-sized solid chunks of coconut oil for “fatty flecks.”
  4. **Shape:** Roll into a log ~1.5 inches thick. Wrap tightly in parchment, then foil (like a sausage).
  5. **Cook:**
    - *Steam:* 45 minutes → best chewy texture.
    - *Bake:* 325°F (160°C) for ~60 minutes, turning halfway.
  6. **Set:** Cool fully before unwrapping. Chill in the fridge 4+ hours (or overnight) to firm and deepen flavor.
  7. **Slice & use:** Thin slices for pizza (pan-fry if you want crispy edges) or thicker slices for sandwiches/snacking.
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## Key Differences from Bacon

- **Less sweet:** only a hint of maple for balance.
  - **Spicy, tangy, and garlicky:** the paprika–fennel–garlic combo is what makes it *pepperoni*.
  - **Optional fermentation tang:** a pinch of citric acid or vinegar makes a big difference in “cured” flavor.
  - **More umami depth:** tomato paste + soy sauce boost savory notes.
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