



## **VEGAN CHEESE 2.0**

1 cup whole raw cashews

1 clove garlic

¼ cup fresh lemon juice

3 tablespoons extra-virgin olive oil

1 teaspoon white miso paste

½ 1 teaspoon sea salt

Place the cashews in a large bowl; cover with cold water. Cover and refrigerate 24 hours.

Drain cashews, rinsing with cold water. Place garlic clove in a food processor; pulse to mince. Add drained cashews, lemon juice and remaining ingredients. Process until smooth and creamy, about 5 minutes, stopping to scrape down the sides of the food processor. The nuts will have soaked up plenty of water, so they should blend smoothly. But if the mixture isn't as smooth as you'd like, add more cold water a tablespoon at a time.

Place a fine-mesh strainer over a bowl. Line the strainer with 3-4 layers of cheesecloth. Scrape the cashew mixture into the cheesecloth. Gather the edges and tie it up into a tight ball, securing it with kitchen twine. Leave the ball in the strainer, and place the strainer and bowl in the refrigerator. Chill 12 hours.

Unwrap the cheese; discard any liquid in the bowl (there likely won't be much). The cheese will keep, covered, in the refrigerator for up to 5 days.

**Makes about 1 cup.**

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