

CRUMBLY VEGAN 'GOAT' CHEESE

Nut-Based

INGREDIENTS

- 1/2 C** Cashew nuts (raw) (soaked in water for 5-6 hours)
- 1/2 C** Macadamia nuts (soaked in water for 5-6 hours)
- 1 T** Vinegar (apple cider)
- 1 T** Miso paste (white)
- 2-3 T** Water (as needed)
- 1** Lemon (juice only)
- Pinch** pinch Salt



DIRECTIONS

- 1 Drain & rinse the cashews & macadamia nuts
- 2 In a food processor, mix together the nuts, apple cider vinegar, miso paste, lemon juice, salt.
- 3 Add water as needed until it forms a smooth paste
- 4 You may need to stop & scrape down the sides several times
- 5 Put the paste into a sterilized glass container
- 6 Cover with plastic wrap & secure the wrap with a rubber band
- 7 Wrap the jar in a dish towel & leave it on the counter overnight or for 12-36 hours
- 8 The cheese will culture & become more tangy & salty as it sits
- 9 Taste & adjust with more lemon juice or salt
- 10 Place in the refrigerator & chill for use
- 11 Add fresh or dried herbs, garlic, sun dried tomatoes or basil for variations

EASY RECIPE USING NOT-BASED VEGAN GOAT CHEESE

- 1 Make quinoa & add chopped tomatoes, lemon juice, garlic powder & salt
- 2 Chill & when cooled, spoon some nut based goat cheese on top



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