



Scoop the cheese mixture into a cheesecloth lined bowl. Gather up the sides and twist to form a ball. Refrigerate until firm.

Creamy and indulgent, this cashew-based cheese is versatile for flavoring and easy to make. Using minimal pantry ingredients this cheese is unfermented and follows an uncomplicated process. Form it into a log, ball, or desired shape to upgrade your cheese board, or spread it on crackers, crusty bread, or sandwiches. Add to your favorite salads, pasta dishes, or grilled vegetables for elevated flavors.

NON-DAIRY SOFT CASHEW CHEESE

Makes 1 small 4" wheel or roll of cheese | recipe doubles easily

INGREDIENTS

1 cup/250 gr raw cashews
1 tbsp/15 ml lemon juice
1 cloves garlic roasted, smashed
1/2 tsp/2 ml salt, to taste
2-4 tbsp/30-60 ml water*
1 square cheesecloth 12" x 12"

VERSATILITY OF THE FLAVORING: SWITCH UP THE ACID

Substitute lemon juice with; sauerkraut liquid, white miso paste, apple cider vinegar, or caper brine.

FLAVOR BOOST

Create endless flavor profiles and add alternative seasonings such as smoked paprika, truffle salt, coarsely ground pepper, red pepper flakes, chopped fresh herbs, or nutritional yeast for a cheesy flavor.

TOPPINGS

Serve plain, or before serving, press chopped fresh herbs, dried cranberries, or crushed nuts into the cheese.

CONSISTENCY

Soft cheese - use water
Firmer cheese – omit the water and use 2 tbsp/30 ml refined coconut oil, melted.
Refined coconut oil has no coconut taste or aroma. The oil becomes solid when chilled and firms up the cheese.

METHOD

Soften the cashews - Method 1: Add the raw cashews into a small bowl, add enough hot water to cover the nuts, then soak for 6 hours or more. Drain and rinse with cold water.

OR

Soften the cashews - Method 2: Add the cashews to a small saucepot and cover with water. Bring to a boil and cook until the cashews are tender about 10 minutes. Drain and rinse with cold water. Boil for about 10 minutes until the cashews are tender. Drain and rinse with cold water.

Place the soaked and drained cashews into a food processor. Add the lemon juice, roasted garlic clove, and salt and process them together. Add the water, 1 tbsp at a time, and blend until the cheese is the desired consistency, about 3-5 minutes.

Line a small bowl with cheesecloth and scoop the cheese mixture into the bowl. Gather up the sides of the cheesecloth and twist to form a ball. Let the cheese firm up in the refrigerator for at least 2 hours or overnight. Unwrap and serve or store - keep wrapped in cheesecloth; freeze or store in the refrigerator in an airtight container for up to a week.