

THE VEGETABLE BUTCHER

BASIC CASHEW CHEESE

Think of this as a jumping off point for 95 percent of the cheeses you'll ever need.



By Joshua James

Prep Time: Overnight

Cook Time: 5 minutes

Total Time: Hard to say

Serves 4

Ingredients:

1 cup raw cashew nuts*, soaked overnight** and drained of water
½-¾ cup water (varies depending on desired thickness of cream)
¼ teaspoon salt

Optional savory flavorings:

2 teaspoons freshly squeezed lemon juice
1 clove minced garlic

Directions:

Step 1: Place all ingredients into a food processor or blender and blend on high for 1 minute.