

Seasoned Macadamia Cheese

Swick

Makes 3 cups | Active Time: 45 minutes | Total Time: 45 minutes

Mixing in the Flavorings

Once cultured, add the Macadamia Cheese Base to a bowl.

If not done so already – mix in the seasonings. Mix to thoroughly combine the ingredients.

Step 1: Mixing in the Flavorings

- 1 recipe Macadamia Cheese Base
- 1 tbsp nutritional yeast
- 1 tbsp onion granules
- freshly grated nutmeg
- 1/2 tsp sea salt
- 1/2 tsp white pepper (optional)

Step 2: Shaping & Options to Rolling Cheese In

- Choice 1: 1/2 cup fresh herbs, chopped (tarragon & chives)
- Choice 2: 1/2 cup Maple Chipotle Candied Walnuts, chopped
- Choice 3: 3 tbsp crushed pink peppercorns & 1 tbsp coarse sea salt

To shape the cheese, scoop onto a piece of parchment paper or onto a non-stick dehydrator sheet. Then using your hands, mold the cheese into a log-like shape. Fold the sheet over and roll the cheese to form a nice roll. Cut the cheese in half and set one half aside.

Next, roll the cheese in your choice of ingredients, such as fresh herbs, peppercorns or Maple Chipotle Candied Walnuts. Then simply roll and gently press the cheese into the ingredients used. Carefully, press the ends of the cheese onto the ingredients as well. Carefully roll the cheese one last time, to ensure it is evenly shaped.

Serve these cheeses as part of an appetizer or salad or simply serve as part of a non-dairy cheese platter.