

Creamy Cashew Cheese Spread

Swick

Makes 1 cups | Active Time: 30 minutes | Total Time: 30 minutes

- 1/4 cup chopped sun-dried tomatoes
- 2 tbsp Garlic Confit
- 1 tsp truffle oil

To make the sun-dried tomato cheese, simply add the ingredients to the cheese base and fold everything together.

Lastly, taste for seasoning — adjusting the flavorings and/or salt as needed.

At this stage, the cheese can be served as is or it can be refrigerated to harden up a bit.

- 55 gr (approx 1/3 cup) cashews, soaked
- 1/2 cup water
- 1 tbsp lemon juice*
- 2 tsp white miso paste
- 1 tbsp nutritional yeast
- 1 tsp sea salt*
- 60 gr (approx. 6 tbsp) REFINED* coconut oil
- 6 grs. agar agar powder (approx. 1 tsp)

For the cashews, soak overnight and then rinse and drain.

To prepare the cashew mixture add the cashews, water, lemon juice, miso, nutritional yeast, and salt to a high-speed blender.

Note: Depending on the flavorings you are adding to the final cheese, you may need to decrease the amount of salt. Also note, if you do not have lemon juice, white wine vinegar can be used instead.

Blend the mixture until very smooth. Once the mixture is silky smooth and has even started to heat up a bit, add the coconut oil and agar powder and pulse/blend a few times to ensure they have been fully combined. The heat from the cashew mixture will melt the coconut oil.

For the coconut oil, it is VERY important to use a coconut oil that has been refined — unrefined coconut oil, even just a small amount, adds an unpleasant coconut flavor to the final product.

At this point, quickly pour the mixture into a bowl — the longer you wait, the more challenging it is to get the cheese out of the blender as it starts to solidify quite quickly.

- 1/4 cup minced chives
- 2 tsp freshly ground black pepper
- 1 tsp Maldon salt*

To make the chive & black pepper cheese simply follow the same method as the previous step.

This cheese is the result of a mistake we made while making the Mozzarella Cheese — instead of adding tapioca flour to the blender, we added agar powder instead but the ingredients were just so good and flavorful that we decided that we couldn't throw them away so we decided to try and make it into something else. We are happy to report that everyone loved the FU cheese (that's short for what we were calling it here at Swick).

It just goes to show you that even mistakes in the kitchen can turn out to be delicious surprises.