



## Raw Food Vegan Nut Cheese by Raw Glow

### Ingredients:

1 1/2 cup almonds\* (Soak in a bowl in the refrigerator overnight and rinse before using)  
1 1/2 cups water  
2 tablespoons chickpea miso  
1 teaspoon coconut oil (optional)  
pink salt or good quality sea salt to taste

*\* Can use other nuts in the raw food vegan nut cheese such as raw cashews, brazil nuts, pecans and macadamia nuts.*

### Optional:

3 tablespoons chopped dill (about 5 sprigs)  
2 tablespoons chopped green onions (about 3 green onions green part only)

\*You can also add any combination of herbs and spices that you desire or leave as is.

Blend the almonds with 1 1/2 cups water, 2 tablespoons chickpea miso, 1 teaspoon coconut oil (optional), and the juice from 3 lemons.

Blend until smooth using a tamper or you can make it in two separate batches so that it is less work for your blender.

Pour contents of your blender into a bowl and season with a good quality pink or sea salt to taste. You can adjust for tanginess by adding more lemon juice. To make an herbed cheese fold in 3 tablespoons chopped dill (about 5 sprigs) and 2 tablespoons chopped green onion (about 3 green onions green part only). You can also add any combination of herbs and spices that you desire or leave as is.

For firmer cheese: Pour mixture into a [sprout bag](#) and hang over blender carafe, pitcher, or deep bucket. Let hang in the refrigerator to drain at least 12 hrs or longer.