

Cashew Ricotta Cheese

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Makes about 1 cup

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A dairy-free alternative to ricotta cheese

INGREDIENTS

- 1 1/2 cup cashew pieces, soaked for at least 10 min in hot water, or for 6-8 hours in room temp water
- 1 lemon, juiced
- 2 T nutritional yeast
- 1 t salt
- 1/2 cup water

DIRECTIONS

1. Soak the cashew pieces with either the quick soak method in hot water for 10-30 minutes, or soak in room temperature water for 6-8 hours. Drain the water off and discard.
2. Combine all ingredients in blender or food processor and blend on medium speed for about 30seconds to 1 minute, or until everything is combined and the texture is smooth, but still has a few lumps (to resemble ricotta texture).

NOTE: Refrigeration will cause the cashew ricotta to become more firm