

Vegan cashew & brazil nut 'cheese'

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This vegan option is perfect for plant-based or lactose intolerant foodies that loved cheese in a previous life.

This recipe is delicious and one that will benefit anyone, being full of good fats and fibre.

Makes 1 cup

Ingredients

- 1 cup raw Brazil nuts
- ⅓ cup raw cashews
- 4-5 tbsp filtered water
- ¼ tsp sea salt flakes
- 3 tbsp nutritional yeast flakes
- 2 tbsp almond oil
- ½ tsp smoked paprika
- 2 tbsp slivered almonds, to serve

Soak the Brazil nuts and cashews in filtered water for 8 hours or overnight.

Drain and rinse.

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Place nuts in a blender or a small food processor and add filtered water, salt, yeast flakes, oil and paprika.

Process until smooth.

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