

Vegan cashew & brazil nut 'cheese'

Search:

- [Vegetables](#)
- [Recipes](#)

Vegan cashew & brazil nut 'cheese'

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```

Vegan cashew & brazil nut 'cheese'



Rate this recipe

2 people are cooking this [Count me in](#)

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.

Vegan cashew & brazil nut 'cheese'

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

Process until smooth.

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```