Sliceable Vegan Cashew Cheese

This recipe creates a firm, sliceable vegan cheese that's great for sandwiches, crackers, or charcuterie boards. For a speedy way to soften cashews, cover them with boiling water and soak for 30 minutes.

Ingredients:

1 cup raw cashews, soaked for 4-6 hours, drained, and rinsed

1 ½ cups water

3 tablespoons nutritional yeast

2 tablespoons lemon juice

1 teaspoon apple cider vinegar

2 tablespoons tahini

1/2 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon salt

2 tablespoons tapioca, corn, or arrowroot starch

2 tablespoons agar powder (a plant-based gelling agent)(or 5 tablespoons agar flakes)

Instructions:

1. **Prepare the Cashews**: Place cashews in a blender along with 1 cup water, nutritional yeast, lemon juice, apple cider vinegar, tahini, garlic powder, onion powder, salt, and tapioca starch. Blend until smooth and creamy.
2. **Prepare the Agar**: In a small saucepan, whisk together the agar powder with ½ cup of water. Heat the mixture over medium heat, stirring constantly, until it comes to a simmer and thickens (about 3-5 minutes).
3. **Combine the Mixtures**: Quickly pour the hot agar mixture into the blender with the cashew cream. Blend until everything is fully incorporated.

4. **Cook the Mixture**: Pour the blended mixture back into the saucepan and cook over medium heat for 3-5 minutes, stirring continuously. The mixture will thicken and take on a cheese-like texture.
5. **Mold and Chill**: Pour the hot cheese mixture into a glass container lined with parchment paper or a silicone mold. Smooth the surface with a spatula. Let it cool to room temperature, then refrigerate for at least 2-3 hours until firm.
6. **Serve**: Once set, the cheese can be sliced and served. Store leftovers in an airtight container in the fridge for up to one week. Enjoy on sandwiches, toast, crackers, or paired with fruit.

