

This cashew cheese log is a festive appetizer for the holidays.
It's super easy to make and so delicious!

INGREDIENTS

CHEESE:

2 cups raw cashews,
soaked for at least 2 hours
2 Tbsp nutritional yeast
1 tsp miso paste
2 Tbsp lemon juice
1 garlic clove
1 tsp onion powder
1 Tbsp dried dill
1 tsp salt
1/2 tsp pepper

CRUST:

1/2 cup raw almonds
1oz chives

DIRECTIONS

Blend all the cheese ingredients together.
Pour the dough in a food wrap, and give it roughly the shape of a log.
Put in the fridge for about 2 hours.

Meanwhile finely chop the ingredients for the crust.

After the dough has firmed up in the fridge, roll it in the almond/chives
mix and cover it fully with this beautifully crust.
Keep refrigerated until serving.