



Vegan Macadamia Nut and Herb Crusted Swiss Cheese Balls

Yummy is all we can say. Upgrade your holiday cheese boards with a tangy nutty swiss cheese ball this year.

For the cheese:

- 2 cups macadamia nuts
- 1½ cups nutritional yeast
- 1½ cups water
- ¾ cup melted refined coconut oil
- 5 tablespoons lemon juice
- 4 tablespoons sugar
- 1 teaspoon salt
- 1 tablespoon tapioca starch
- 1 tablespoon miso paste
- 1 teaspoon onion powder

- 1 teaspoon garlic powder
- 1 teaspoon white pepper
- 1 tablespoon agar-agar

For the crust:

- 1 cup @FarmFreshNuts chopped macadamia nuts
- ⅓ cup finely chopped fresh herbs such as parsley, dill, basil, thyme, sage, and rosemary
- 1 teaspoon coarse salt
- 1 teaspoon coarse black pepper

What you do:

For the cheese, into a high-speed blender add macadamia nuts, nutritional yeast, water, coconut oil, lemon juice, sugar, salt, tapioca starch, miso, onion powder, garlic powder, and white pepper, and blend until smooth.

Into a medium pot over medium heat, pour mixture. Stir in agar agar, constantly stirring for 5 minutes or until bubbling.

Remove from heat after 1 to 2 minutes, place in a sealed container and place in refrigerator to cool for at least a few hours or overnight.

Once cooled, use an ice cream scooper or a spoon to scoop out ⅓ cup of cheese and roll into a ball.

For crust, in a wide bowl or on a plate, add all ingredients, stir, and roll cheese balls until evenly coated. Place back in refrigerator until ready to serve.