



Vegan Goat Cheese

Add to any dish that goat cheese would be welcome in. Roll in fresh basil and serve with warm olives, crumble over freshly roasted butternut squash, top off your rich lentil soup, or just spread it on some seed crackers. Oh, and you will need to sit down to eat this cheese too.

Ingredients

½ c Farm Fresh Nuts [Raw Jumbo Macadamia Nuts](#)
soaked for 12+ hours, drained and rinsed
½ c Farm Fresh Nuts [Raw Cashews](#), soaked for 12+
hours, drained and rinsed
¼ c Lemon Juice
1 Tbsp Raw Apple Cider Vinegar
1 Tbsp unpasteurized Miso
½ tsp Sea(weed) Salt
Water, as needed

Instructions

In a blender, blend the nuts, lemon juice, raw apple cider vinegar, miso and salt. Add water sparingly, just enough to help it blend smoothly. This will take 1-5 minutes, depending on your blender.

Transfer to a jar, cover and put somewhere dark-ish and warm for 24 hours.

If you had to add extra water, strain through cheesecloth, hanging in the fridge.

Otherwise, store in the jar, in the fridge for up to 4-5 days. It will firm up even more once cold.