

# Soft Pepper Jack Cheese

A spicy cheese, great for spreading on crackers or bread or in vegan bruschetta.

## Categories

Gluten-free

Yields: 12 servings

Preparation time: 10 mins

Cooking time: 0 mins

Category: Dips and spreads

Complexity: Moderate

Vegan experience: Some experience

Preparation style: Partly raw



## Ingredients

Cashews, raw	0.5 cup
Jalapeno peppers, raw	1 regular - approx 2" long
Coconut oil	0.18 cup
Arrowroot flour	0.25 cup
Nutritional yeast superfoods	16.5 gram
Premium guar gum	0.3 x 1 tbsp
Salt, sea salt	1 teaspoon
Lemon juice, fresh	1 tablespoon
Cider vinegar	1 teaspoon
Water	1.5 cup
Extra hot red pepper flakes	4 x 0.25 tsp

## Instructions

1. Remove seeds from jalapeno and dice. Sauté in a small frying pan just until soft with a bit of coconut oil. Set aside.
2. Soak cashews in water for 1 hour.
3. Boil 1.5 cups of water.
4. In a blender add, soaked, rinsed and drained cashews, melted coconut oil (less than 1/4 cup, about 1/8 cup or slightly more), arrowroot flour, 1.5 tbsp. nutritional yeast, guar gum, salt, lemon juice, apples cider vinegar, and boiling or very hot water. Blend until smooth. You may have to stop the blender and scrape down the sides from time to time.
5. Add jalapeno and 1 tsp crushed red pepper. Pulse just to combine these ingredients. Do not over blend.
6. Transfer to a glass bowl with a lid. Store in the refrigerator without the lid on until completely cool. This cheese will not really mold and is meant as more of a spreadable soft cheese. Keep stored in refrigerator for up to 2 weeks.