

Vegan Cashew Ricotta

An easy and versatile recipe. I use this with lasagna, pizza, pasta and with a few additional spices it can be a great dip.

Categories

Gluten-free

Yields: 8 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Dips and spreads

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Cashews, raw	1.5 cup
Water	0.5 cup
Cider vinegar	1 tablespoon
Garlic, fresh	1 clove
Onion powder	1 teaspoon
Black pepper, ground	0.5 teaspoon
Large flake nutritional yeast	10 grams

Instructions

1. Soak raw cashes in water for about 4 hours.
2. Drain and rinse cashews and place in blender with all other ingredients.

The 1 tbsp nutritional yeast is optional. You can always add other spices or herbs such as chives, parsley, dill or paprika. Experiment with a small amount and don't be afraid to be creative.

Blend until smooth. You can always take a small amount from the blended batch and add other spices to see how you like it.

Can be stored in the refrigerator in a closed glass container for up to 4 days.