

## Cashew Dill Cheese Recipe

### Ingredients

- 1 cup water, 1 teaspoon agar powder
- 1 cup raw cashews
- 1/4 cup nutritional yeast
- 1 teaspoon onion powder
- 1 teaspoon sea salt
- 1/4 cup chopped fresh dill



### Preparation

- Lightly grease 6 spaces in your muffin tin using vegetable oil like sunflower or safflower.
- Place the cashews, nutritional yeast, and salt and onion powder in a blender or food processor and process until you have a fine cashew texture (not cashew butter).
- Heat water in a small saucepan to a boil and add the agar. Stir with a whisk and reduce the heat to a simmer continually stirring for 5 minutes.
- Add the cashew mix into the agar and water mix and stir with whisk to fully combine. Then add the dill and stir a few times.
- Now spoon the mixture into the 6 muffin tins spaces and place in the fridge.
- Let the cheese set for about an hour uncovered in the fridge and then turn out the cheese onto a plate and enjoy!