

## Lemon Garlic Cashew Cheese

From: Leta's Creative Kitchen <https://wordpress.com/post/letascreativekitchen.wordpress.com/206>

### INGREDIENTS:

1 cup raw unsalted cashews, soaked and rinsed  
1 clove garlic  
½ tsp dried dill  
Juice from ½ to 1 lemon  
Grated lemon peel from ½ an organic lemon  
½ piece of fresh ginger, grated  
sea salt to taste

### TOOLS NEEDED:

high speed blender or food processor with small cup (like a Ninja)  
Food rasp or small zester for ginger and lemon peel

### DIRECTIONS:

1. Drain and rinse the cashews
2. Place all the ingredients into your food blender and mix until smooth
3. Enjoy!

### NOTES:

Start with ½ the lemon juice the first time you make this so that you can adjust your consistency. It won't be runny with the full amount of juice, but the texture is smoother and may be too smooth for some.

Be careful when blending to not overheat the mix. Stop frequently to push the contents back down towards the blade. You can do this with a full-size blender jar, but I find it's hard to get it smooth with the small amount of the recipe.