

Holiday Baked Vegan Cheese with Guava Swirl

Ingredients

- 1 cup raw, unsalted cashews
- 2 TBPS. tapioca powder
- 2 TBPS. coconut oil
- 3 TBSP. nutritional yeast
- 3-4 cloves of garlic
- Juice from ½ lime
- ¼ cup water
- ½ tsp. salt
- 3 oz. guava paste, cut into four strips
- A little smoked paprika, to sprinkle on top

Steps

1. Soak your cashews for a few hours, or bring them to boil on the stovetop for 10 minutes. Drain and set aside.
2. Preheat the oven to 350°F (175°C). Add the soaked cashews, tapioca powder, coconut oil, nutritional yeast, garlic, lime juice, water and salt to the blender, and blend until completely smooth.
3. In a small, oven-proof container (such as a 14 oz. ramekin, or a 4-inch springform pan- note that if you would like to serve the cheese cold and removed from the dish, the springform pan will be best) put about 1/3 of the blended cashew cheese in the bottom. Make an “X” with two strips of guava paste, and add another 1/3 of the cheese. Make a second “X” with the remaining guava paste, and pour the rest of the cheese on top. Use a silicone spatula to smooth the top a little, and sprinkle generously with smoked paprika.
4. Place the filled ramekin or springform pan in the preheated oven (with a baking tray underneath to catch any drips) for about 25 minutes- until a solid crust forms on top. Serve right away, or allow to cool fully and remove from the mold. Serve with crackers, bread or fresh veg.

