

# CASHEW PIMENTO CHEESE

Cook very slowly until glossy and jelly like

2 tbsp Agar-Agar

½ cup to ¾ cup water

WHIZ IN BLENDER until very smooth

1 cup raw cashews

1 cup water

1/3 cup fresh lemon juice

2 tbsp sesame seeds

4 tbsp nutritional yeast flakes

2 tsp salt

1/3 cup olive oil

1 tsp onion powder

1/8 tsp celery seed

½ tsp garlic powder

1 tbsp south African smoke seasoning (trader's joe)

1 4oz jar pimentos

Add only at the very end if you want some bite to your cheese

1 tsp or more of hot pepper flakes

Add cooked agar to blended sauce, blend for another minute, make sure that it is well mixed.

Pour into mold quickly since mixture will begin to get firm as it cools