

8-minute Vegan almond ricotta cheese



This delicious Vegan almond ricotta cheese is creamy, slightly crumbly and tangy. If cheese is what keeps you from going fully vegan, then you see whether this will help change your mind. It can be used for anything from lasagne to pizza, or spread on crusty bread.

You'll need a blender or food processor.

Ingredients

220g cups raw slivered almonds, $\frac{1}{2}$ - $\frac{3}{4}$ cup water, 3 tablespoons lemon juice, 2 tsp nutritional yeast, 1 tsp salt, $\frac{1}{4}$ tsp garlic powder, $\frac{1}{2}$ tsp dried oregano (optional)

Preparation

1. Place all ingredients for the almond ricotta into a high-speed blender jar or food processor. Start with $\frac{1}{2}$ cup water and work your way up.
2. Blend until a thick mixture forms, adding more water if needed. You should be left with a creamy, fluffy and slightly grainy ricotta-like consistency.
3. Adjust to taste with salt, garlic and oregano, then place into a food container and store in the fridge for up to a week or use immediately.

This almond ricotta is freezable and can be thawed in the fridge before using it. If you save any leftovers in the fridge after making it from scratch, it'll keep for about a week.

Ingredient swaps

Almonds — replace with cashews or tofu for a nut-free & high-protein version

Garlic powder — can be omitted or use fresh garlic.

Water — use almond milk to make richer ricotta.