



Dehydrated Vegan Pistachio Nut Cheese

Prep: 15 mins

Dehydrate: 20 hrs

Ingredients:

1 cup raw cashews, soaked for 6 hours or more

1 cup pistachios, shelled and soaked for 6 hours or more

½ cup aquafaba (liquid from canned chickpeas)

1 tbsp coconut oil, plus more for greasing

1 tbsp nutritional yeast

1 tsp salt

1 tsp garlic powder

1 tbsp white miso paste

Garnish with crushed pistachios and fresh herbs

Excalibur
DEHYDRATORS SOUTH AFRICA

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Prep: 15 mins

Dehydrate: 20 hrs

Directions:

Grease a 4-inch baking mold or springform pan with coconut oil. Blend all ingredients until smooth. Use the plunger if needed to thoroughly combine all ingredients together.

Pour mixture into the mold, gently tapping it to remove any air bubbles.

Place the cheese mold on the center tray of the Excalibur dehydrator. Remove the unused trays.

Set the Excalibur Dehydrator to 32.2°C and the timer for 24 hours. Gently remove the cheese from the mold, smooth the edges, and refrigerate for an hour.

Garnish with crushed pistachios, herbs and serve with crackers.

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