Almond Queso Blanco

Prep Time 15 mins  
Cook Time 5 mins  
Soak and Chill time 1 hr 30 mins  
Total Time 1 hr 50 mins  
Course: Cheese  
Cuisine: American

Servings: 6 serving

Ingredients
- 1 cup raw slivered almonds (skin-free), soaked overnight or quick-soaked in hot water for 1 hour
- 1 Tbsp lemon juice
- 3/4 tsp salt
- 2 tsp nutritional yeast
- 1/2 cup water
- 1 tsp agar powder

Instructions
1. Drain the soaked almonds. Place in a food processor with the lemon juice, salt, nutritional yeast, and water. Process until light and fluffy, stopping to scrape down the sides as needed. It's okay to maintain a small amount of almond texture; this is different from other cheeses in that we're not looking for it to become completely smooth.
2. Add the agar powder to the processor and pulse several times to incorporate. Transfer the mixture to a small sauce pan. Cook over medium heat for 3 to 5 minutes, whisking or stirring constantly. When you see some bubbling and know the mixture has reached boiling temperature, pour into a ramekin or small bowl. Refrigerate until ready to use. It will be set and ready to use in about 30 minutes.

Notes
This cheese can also be made in advance. Once cool, cover and store in the refrigerator for up to 4 days. To freeze, wrap completely so that the cheese is protected from air. Allow to thaw for several hours in the refrigerator before using.

Nutrition Facts
Almond Queso Blanco
Amount Per Serving
Calories 115Calories from Fat 90
% Daily Value*
Fat 10g15%
Saturated Fat 1g5%
Cholesterol 0mg0%
Sodium 290mg12%
Carbohydrates 5g2%
Fiber 3g12%
Sugar 1g1%
Protein 5g10%
Vitamin A 0IU0%
Vitamin C 1.7mg2%
Calcium 50mg5%
Iron 0.7mg4%

https://www.mastercook.com/app/Recipe/WebRecipeDetails?recipeId=20667642