

Vegan Liquid Mozzarella

Prep/Total Time: 5min
Servings: 4 Calories: 115kcal

Ingredients

- ½ heaping cup raw cashews, soaked at least half an hour in hot water
- ¾ cup water use 1 tablespoon less for thicker
- 2 tsp extra virgin olive oil
- 1 small garlic clove or ½ teaspoon garlic powder
- ¾ tsp salt
- 1 tsp lemon juice
- 1/8 tsp onion powder
- 1 tsp Yellow or white miso or use chickpea miso for Soyfree
- 2 tsp [tapioca starch](#) or 1 teaspoon all purpose flour
- 2 tsp nutritional yeast
- Optional: 1 tsp pickle brine adds a deeper umami flavor.



Instructions

1. **Make the mozzarella cream:** Add drained cashews and rest of the ingredients to a blender and blend till it is a very smooth mixture. I usually blend it for a minute, then let it sit for 5 minutes then blend again and repeat it for 3-4 times until the cashews are blended into a creamy mixture and you can't feel any grittiness in the mixture.
2. Let this cheese set aside, we don't have to cook it!

Notes

- **storage:** You can store this liquid mozzarella in a squeeze bottle or whatever container you like in the fridge for up to 4 days. It won't really freeze well because the cashews will separate from the water.
- **Nacho cheese:** add 1/2 tsp each smoked paprika, chili powder, 1 tbsp nutritional yeast 1 tbsp salsa and blend.

Nutrition

Calories: 115kcal | Carbohydrates: 6g | Protein: 3g | Fat: 9g | Saturated
Fat: 2g | Sodium: 497mg | Potassium: 118mg | Fiber: 1g | Sugar: 1g | Vitamin A: 1IU | Vitamin
C: 1mg | Calcium: 10mg | Iron: 1mg