

Cashew or almond creme fraiche

Time to prepare: 5-10 minutes

Difficulty: Very Easy

Utensils: Nut milk bag/cloth, Bowl, Blender / Food processor / Immersion blender

Adaptable: Yes

Vegetarian: Yes

Vegan: Yes

Dish origin: [South America / Iran]

Ingredients:

- 200ml of water if using cashews or 300 ml of water if using almonds
- 150g of soaked cashews/almonds
- 60g plain dairy-free yogurt
- a pinch of salt

Optional:

- 1 teaspoon of lemon juice

Preparation:

Pre-soak cashews/almonds for 4-6 hours. Drain the cashews/almonds and add them with fresh water to a blender/food processor/immersion blender. Blend for about a minute until smooth and creamy. In case of using almonds you have to pour the mixture through a nut milk bag/cloth and squeeze out as much of the milk as you can. Pour the cashew/almond cream into the blender/food processor/immersion blender and add the remaining ingredients. Blend until smooth and pour into a container with a lid. Set at room temperature for 24 to 72 hours until thickened and sour. Place into the refrigerator where it will get creamier after a day or two. You can store it in the fridge for up to 3 weeks.

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