

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

Calories: 115kcal

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 10g**15%**

Saturated Fat 1g**5%**

Cholesterol 0mg**0%**

Sodium 290mg**12%**

Carbohydrates 5g**2%**

Fiber 3g**12%**

Sugar 1g**1%**

Protein 5g**10%**

Vitamin A 0IU**0%**

Vitamin C 1.7mg**2%**

Calcium 50mg**5%**

Iron 0.7mg**4%**

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