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## Virgin Cheese Ditchin' Dairy RECIPES ©

**CREAM CHEESE BLEND** in high speed blender until creamy:

- 1 1/2 C soaked and drained, organic cashews
- 1/8 C water
- 1/2 C organic coconut cream
- 1/4 C organic lemon juice
- 1 TSP maple syrup
- 1 probiotic capsule (PB8 with lactobacillus acidophilus)

Pour into glass bowl and cover with saran wrap. Store in a warm spot and leave overnight, 24 hours. Taste the next day for desired tartness and pour into a saran wrapped mold and store in refrigerator until solid. Stores for 2-4 weeks, kept wrapped. Makes 16 oz. Can freeze.

**GOAT STYLE CHEVRE BLEND** in high speed blender:

- 1 1/2 C soaked and drained, organic cashews
- 1/8 C water
- 1/2 C organic coconut cream
- 1/4 C organic lemon juice
- 1 TSP organic onion powder
- 1 TSP organic garlic powder
- 1 probiotic capsule (PB8 with lactobacillus acidophilus)

Follow directions above. Cut into rectangles and roll into goat style logs. Roll in fresh chopped herbs or cracked fresh pepper. Very versatile! Great topped on salads or soups! Stores for 3-4 weeks and can freeze.

**MOZZARELLA** Blend 1 and 1/2 C. soaked and drained, organic cashews

- 2 and 1/2 C. water
- 3/4 C. organic coconut cream
- 6 T. tapioca starch or flour
- 6 T. arrowroot powder
- 1 T. organic garlic powder
- 1 T. organic lemon juice
- 1 t. pink Himalayan salt
- 1 t. xanthan gum powder
- 1 t. organic cornstarch
- 2 T organic apple cider vinegar at the end)

Turn an oven burner on to medium heat. Blend mixture until smooth and creamy in a high speed blender (or longer in any blender until smoooooth) . Prepare a large bowl filled halfway with ice. Pour cheese mixture into saucepan and place on medium heat. Stir continually until the mixture is glossy, stretchy, getting quite firm and not quite boiling (Around 7-10 min.). Pull off of heat and add apple cider vinegar and stir until blended. Fill your bowl of ice with water half way. Have a medium to large ice cream scoop and spatula ready to go and form those mozzarella balls and drop gently into ice water. Add 1 tsp of pink salt if desired to make a brine and store in frig for two hours plus. Remove from water with a slotted utensil (hours later or next day) and place on a plate to air dry, uncovered in frig. When at desired firmness/dryness, wrap each ball with saran wrap. Can last up to two weeks. These do not freeze well, but, can be blended with a big splash of almond milk, fresh garlic and oregano, or whatever you desire, blend again and put into ice cube trays and freeze for use on pizza!