

Class Date: 28 May 2020

Cashew and Almond feta cheese making class. In this class we will go through how to make nut-based cheeses. The aging, the method and principle where you can create many different types of nut-based cheeses.

Ingredients:

grams of raw cashews, 280 grams of peeled raw almonds, probiotic capsules 15.000 upward strength wise, salt pepper, nut milk bag (you can buy on amazon for 5 pounds) If you are cooking along please soak your nuts beforehand.