

**Mary & Erik, Owners of Jay & Joy in Paris**  
**CHIVES & GARLIC SPREADABLE VEGAN CHEESE**

Category: Appetizer

Diet: Vegan

Cuisine: French

Ingredients:

9 ounces cashews (1 & ¼ cups)

40 grams water (approximately 2 ¾ tablespoons)

100 grams chives (approximately ½ cup plus 2 tablespoons)

1 garlic clove

5 grams salt (approximately ½ tablespoon)

3 grams black pepper (1 teaspoon)

Half of a lemon

Preparation:

Soak the cashews for 4 hours (minimum 3 hours)

Finely chop the chives and garlic.

Mix the cashews with the other ingredients. Using a food processor, process for 2 minutes.

Then add the garlic and chives, process for a minute.

Shape in a circular mold. Leave in the refrigerator for 4 hours until it becomes firm. Unmold, decorate with chives and freshly ground black pepper.

Serve with crackers or bread.