

Cashew Cream

1 cup cashews

$\frac{1}{2}$ + cup coconut milk

1 teaspoon white miso

$\frac{1}{2}$ teaspoon lactic acid (or citric acid)

salt to taste

Soak cashews in very warm water to cover for at least 1 hour. (Overnight is even better.) Drain.

In a blender or food processor, combine cashews with remaining ingredients, and process until completely smooth, at least 5 minutes. The mixture should be completely smooth. Add additional coconut milk if the mixture is too thick.

Taste, and add salt or lactic acid (or citric acid), as needed. Refrigerate if not using immediately.