

## Almond Feta Cheese



### Ingredients

1 cup whole blanched almonds (if you can't find blanched organic almonds, you will be able to pop the skins off the nuts after they have been soaked overnight)  
1/4 cup lemon juice  
3 tablespoons olive oil  
1 clove garlic  
1 1/4 teaspoons salt  
1/2 cup water

Place almonds in medium bowl. Add enough water to cover. Soak overnight then drain and rinse.

Puree almonds, lemon juice, olive oil, garlic, salt and 1/2 cup water in high powered blender until creamy.

Place a nut milk bag (or triple layer of cheesecloth) into a tall glass. Spoon almond mixture into the bag. Once all the mixture is in the bag grab the top of the bag and twist to force the mixture into a ball shape. Place the nut milk bag in a strainer over a bowl to catch the excess liquid. Chill 12 hours or overnight.

Remove mixture from bag and place in ovenproof pottery (or glass dish).

Bake in 400 degree oven for 25 minutes or until the top is set. Allow to cool before placing in the refrigerator.

*recipe from Food.com, I Wish I Could Cook, Vegetarian Times, April 2009*