

Raw Vegan Herbed Cream Cheese Endive Bites



Source: Kimberly Snyder, Better Vegan Category: Vegan Appetizers
Prep Time: 15 min Cook time: 0 min Total Time: 15 min
Serves 4 to 6

Contains cashews

Raw | Oil Free | Gluten Free | Refined Sugar Free

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Recipe Link:

<https://www.betterveganrecipes.com/raw-vegan-herbed-cream-cheese-endi>

Ingredients:

- 1 cup raw cashews, soaked overnight, drained and rinsed
- 1/2 tsp. fresh thyme, minced
- 1-2 leaves fresh sage, finely chopped
- 1 1/2 Tbsp. freshly squeezed lemon juice
- 3-4 Tbsp. filtered water
- 1 small clove garlic, peeled
- 1/2 tsp. pink Himalayan salt or to taste
- 1 thick head endive, root end trimmed and separated into leaves (or baby romaine)
- 1/4 cup raw walnut halves, for garnishing
- 1/4 cup microgreens, for garnishing

Instructions:

1. Prepare the ingredients.
2. Combine the cashews, herbs, lemon juice, water, garlic and salt in a food processor or blender, and process until smooth. If you are using a blender, you might have to add a little bit more water to keep it going. Simply turn on the blender, add a little more water, scrape down the sides, pushing the contents into the middle, and then resume blending as needed.
3. Arrange the endive or baby romaine leaves on a large plate.
4. With a small spoon, spread a small amount of the nut cream cheese on each leaf. Garnish each with a walnut half and some microgreens and serve at once.

Notes:

Keep the left-over vegan herbed cream cheese in an airtight container in the refrigerator.

Equipment needed:

Blender or food processor

Serving suggestion:

You can also serve the vegan herbed cream cheese with veggie sticks or vegan crackers.