

Broiled Figs with Cashew Cheese and Honey

Recipe by Danielle Premo

Figs are my favorite indulgence ever fall season. Add the cashew cheese and a smidge of honey and I am in heaven.

Preparation time: 10 minutes

Cooking time: 3 minutes

Serves 4 to 6

Ingredients

Cashew Cheese:

2 cups cashews, soaked for at least 2 hours in water

1/3 cup water

¼ cup lemon juice

1 teaspoon mirin

1 teaspoon honey

2 teaspoons salt

Figs:

8 figs, cut in half

Cashew Cheese

2 tablespoons honey

Directions

1. Preheat the oven broiler to high heat.
2. Drain the cashews then add them to the blender with the remaining ingredients for the cheese. Blend, then taste and adjust seasonings as needed. Add more water to thin if necessary.
3. Place the figs on a parchment lined baking sheet. Top each with a teaspoon of the cashew cheese. Place under the broiler for 2 to 3 minutes. Watch closely and remove once the cheese begins to brown.
4. Let cool for a few minutes, and then drizzle each with honey before serving.

Class recipes can be found at www.evergreenhealth.com/recipes