



Fermented Whipped Vegan Butter - Nuttelex Copy Cat Recipe

Recipe by Michelle

Course: Appetizers / Difficulty: Easy

Servings	Prep time	Cooking time
100 servings	10 minutes	5 minutes

Ingredients

$\frac{3}{4}$ cup Fermented cashew milk

$\frac{1}{2}$ tsp Apple cider vinegar

1 cup refined coconut oil

1 cup Rice bran oil or other unflavoured oil

1 tsp salt

1 tsp nutritional yeast

1 tsp white miso (optional)

$\frac{1}{8}$ tsp turmeric powder

1 tsp inulin powder

2 $\frac{1}{4}$ tsp Soy lecithin powder

Directions

- 1 Add apple cider vinegar to room temperature fermented cashew milk and allow to sit covered with a clean cloth for about 10 minutes to curdle the milk.
- 2 Add liquid oils (melt the coconut oil if it is solid but don't make it hot) to the blender and set the speed to medium.
- 3 Add the remaining ingredients adding the cashew milk last slowly and increase the speed to high. Once all ingredients are blended and smooth, taste for saltiness and add salt if necessary to taste.
- 4 Pour into a sealable container and refrigerate overnight. Use as you would any regular softened butter.

Notes

- Find the video for the fermented cashew milk here - <https://youtu.be/qcGhNJAX1eM>