

# Thyme & Almond Cheese Beet Stacks

JOYOUS HEALTH

Recipe by Bianca Osbourne from Joyous Health

## Ingredients:

### Beet Stacks

### Almond Cheese

- 1 cup almonds, soaked, drained and skins removed
- 3/4 cup water
- 2 tablespoons harissa spiced olive oil (regular olive oil will do)
- 3 tablespoons lemon juice
- 1 clove garlic
- 2 sprigs of thyme
- 1 tsp salt
- 1 red chili

### Assembly

## Instructions:

1. Wash and trim the beets, drizzle with oil, season with salt and pepper and wrap with foil.
2. Roast in a 400oF oven for 30 minutes.
3. Remove from oven, cool and peel the skin- they will slice right off. Set aside.

## Notes:

Tip: Prepare 8 beets and store in your fridge for a week. Tip: If you want to create a firmer cheese, place the mixture into a nut milk bag and refrigerate overnight.