

Ingredients:

- $\frac{3}{4}$ cup walnuts
- $\frac{2}{3}$ cup water
- 1 clove garlic
- $\frac{3}{4}$ cup grated Parmesan cheese (1 $\frac{1}{2}$ ounces)
- Sea salt to taste

Directions:

In a food processor, combine walnuts, water, and garlic clove. Blend until light and fluffy, scraping the bowl as needed.

Add the Parmesan cheese and blend until well combined and fairly smooth.

*For class make the 2x the recipe – use for crostini and soup recipes.