

VEGAN SOBRASADA (makes about 15 servings)

12 **sun-dried tomato halves** (or 170 g of shop-bought reconstituted)

olive oil

¼ cup **water**

1/8 cup **wine vinegar** or **balsamic**

½ tsp **cumin**

1 tsp **sweet paprika**

1 tsp **smoked paprika**

2 **garlic cloves**

1 tsp **tamari**

1 tsp **apple cider vinegar**

¼ tsp **cayenne pepper**

½ tsp **oregano**

½ tsp **rosemary**

90 g **cashews** (soaked overnight and drained)

Put all the ingredients except for the **cashews** in a screw-top jar and refrigerate overnight.

The next day blend everything together in a meat mincer **three times**. Add more **olive oil** until it makes a smooth paste. Refrigerate or freeze.