

Vegan Cashew Mayonnaise

Recipe Makes: 8-10 servings

Nutritional Value (per serving)

Calories: 71 kcal

Protein: 0.8 g

Carbohydrate: 1.4 g

Fat: 7.1 g

Ingredients

- 1 cup Cashew nuts, soaked for at least 4 hours
- 2 tablespoons Lemon juice
- 2 tablespoons Apple cider vinegar
- 1 clove Garlic, minced
- 1/2 teaspoon English Mustard Sauce
- 2 teaspoons Date syrup
- 1/2 Salt
- 1/4 cup Extra Virgin Olive Oil
- 2 teaspoons Dill leaves, finely chopped (optional)



Instructions

1. To make Vegan Cashew Mayonnaise, soak the cashews with enough water overnight. Drain excess water. Get prep with the other ingredients as well.
2. Add Cashews to a food processor/blender along with all the other ingredients except dill leaves and blend it smooth with 1/4 cup of water.
3. Top the creamy Vegan Cashew Mayonnaise with dill leaves and serve with your favourite snack.