

INGREDIENTS

- 1 small head of broccoli (stem and all)
- 125ml plant cream (almond, cashew or coconut)
- juice of 1/2 lemon
- salt and pepper to taste
 OPTIONAL:
- cooked quinoa
- chopped tomatoes, cucumber, black olives and vegan greek cheese
- pea falafels

PREPARATION

- 1. Chop the broccoli into pieces and steam until soft.
- In a food processor, combine the steamed broccoli with plant cream, lemon juice, salt and pepper and blend it until smooth.
- 3. Extend the broccoli dip on a platter and top with cooked quinoa and greek salad or just finely chopped veggies you find in your fridge. Enjoy with nachos or pea falafels. Get creative!