

VEGAN "CHEESE" SAUCE

INGREDIENTS

- 2 cups of cashews soaked overnight
- juice of 1/2 lemon
- 1 Tbsp nutritional yeast
- 1/2 tsp chilli powder
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp smoked paprika
- 1 Tbsp Sriracha sauce
- salt & pepper to taste

PREPARATION

1. Prepare all the ingredients.
2. Put everything in a blender and cover all with filtered water, then blend until smooth. Keep adding splashes of water if needed. The final result should be creamy, rather than liquid.
3. Enjoy with roasted veg, patties and fritters or just like a snack with some nachos or veg crudités.