

Hollandaise Sauce

What would a Neggs Benedict be without Hollandaise Sauce. Sad, that's what. No fear, the recipe is here to turn Sad into Glad. This thick sauce is perfect with Tofu Egg or Spinach or just for dipping toast in if you like. You will need a high-speed blender for this.

Ingredients

100g Raw Cashew Nuts
125g Oat Milk
50g Vegan Butter – melted
1 Tbsp Lemon Juice
½ tsp Turmeric Powder
¼ tsp Kala Namak (Black Salt)
1 tsp Mustard Powder
½ Vegan Lactic Acid
¼ tsp Cayenne Pepper
Salt and Pepper to taste



Method:

Place the cashews in a bowl and cover with boiling water and allow to soak for 20 minutes.

Drain the cashews and place them in a blender pot along with all the other ingredients apart from salt and pepper.

Blend on high speed for a minute.

Taste and season with salt and pepper as required.

You can also adjust the flavour with more or less of the other spices but bear in mind, the “eggy” taste from the black salt can become a bit much and the Lactic Acid provides some sourness but don't overdo it.