

Vegan Mayo



Ingredients:

- 2 Cups of Raw Cashews
- 1/4 Cup Pine Nuts
- 1/2 Cup Coconut Shreds
- 1 Small Avocado
- 3 Cloves of Garlic

- 1/4th medium Onion
- 5 Tbsp of Fresh Lemon Juice
- 1 Tsp Salt

Instructions:

Combine all ingredients into a high-speed blender. Add water to preference texture (approx. 4-6 cups). Blend on high for 2 min until silken smooth consistency

Optional:

Add Silken Tofu curd, by adding 1/2 tsp of salt & Juice of 4 Lemons to freshly made soymilk while it is simmering. Sieve and add 1 cup of curd to mayo mixture.

Keeps for 1-2 weeks in fridge and months in freezer.