

Cashew Mayonnaise



🕒 0 - 5 Mins



¾ cup/100g cashews, soaked and then drained (soak overnight for creamiest mayonnaise; otherwise at least 2 hours)

¼ cup/60ml avocado oil or flax oil (I prefer avocado oil for the taste)

¼ cup/60ml water

1 tablespoon lemon juice

2 teaspoons cider vinegar

½ teaspoon salt

½ teaspoon mustard powder

½ fresh garlic clove, chopped, or ¼ teaspoon (a pinch) garlic powder

Celery tops or fresh parsley for garnish (optional)



Preparation

Soak the nuts overnight.

Cooking Instructions

Blend the mayonnaise ingredients and pour into the bowl.

That's it!