

# Vegan Hollandaise Sauce

This is what I like to call “Vegandaise” – a brilliant vegan alternative to traditional Hollandaise, and it’s the perfect “secret sauce” to your favorite bowl, wrap, tofu scramble or veggie dish.

PREP TIME: 15 min    TOTAL TIME: 15 min    YEILD: 2-3 cups

## Ingredients

2 cups raw cashews  
1 cup coconut milk  
juice of 1 medium lemon or 2 small lemons  
3-4 cloves fresh garlic  
1/2 teaspoon nutritional yeast  
1/2 teaspoon turmeric  
sea salt to taste



## Directions

Blend cashews and 1/2 cup coconut milk in high-speed blender or food processor until creamy. Pulse and scrape sides with a spatula as needed. Add additional ingredients including remaining coconut milk. Continue blending and scraping until desired creaminess level is achieved. You may add additional coconut milk if you prefer a thinner sauce.

## Notes

Store in fridge for 1-2 days or freeze to prolong goodness.

