



Flourishing Kitchen

## Cashew Mayonnaise

Vegan. Gluten-free.

Prep Time: 10 mins | Soak Time: overnight. | Serves: 1

### Recipe Ingredients:

½ cup cashew nuts or macadamia (soaked overnight in water then drained)

¼ cup of water

2 tbsp freshly squeezed lemon juice

½ tsp dijon mustard

a good pinch of sea salt



### You Will Need:

blender

lemon squeezer

jar or container with a lid for storing in the fridge

### Recipe Directions

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1. Place all the ingredients into your blender and blend together until you have a vegan cashew mayo that's beautifully smooth and creamy. :)
2. Taste test it and if it needs more zing for your liking, try adding a little more lemon juice or dijon mustard.
3. Decant into your jar or lidded container for use. Will keep in the fridge for up to 3 days.

### Notes

If you prefer a stronger tasting mayonnaise, swap the lemon juice for raw apple cider vinegar.