

# Gluten Free Hollandaise Sauce

Perfect over scrambled tofu with spinach. See "Spinach Scrambled Tofu" recipe.

## Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Sauces and Condiments



## Ingredients

Cashews, raw	¾ cup
Cashew milk, plain or original, unsweetened	¼ cup
Lemon juice, fresh	2 tablespoons
Cider vinegar	1 teaspoon
Large flake nutritional yeast	¼ cup
Dijon mustard	1 teaspoon
Garlic, powder	1 teaspoon
Onion powder	1 teaspoon
Turmeric, ground	½ teaspoon
Himalayan black salt	½ teaspoon
Cayenne	1/8 teaspoon

## Instructions

Soak cashews for at least one hour or overnight in water.

Can use cider or white vinegar. Salt should be "Black Salt" with the sulphury smell. If you don't have it use regular salt.

1. Drain and rinse cashews and place with all other ingredients into a blender or food processor. Blend until smooth.
2. Heat until just warm this way it is still considered a raw food. Serve warm.

Goes great with scrambled tofu.

Can be stored in refrigerator for up to 5 days.