



EGG-FREE INSPIRATION

HOLLANDAISE SAUCE

by Be Good Organics

Ingredients

- 1 tin cooked chickpeas, drained and lightly crushed
- 100 g gram (chickpea) flour
- ½ bunch fresh coriander, chopped
- 1 tsp garlic puree
- 1 tsp ginger puree
- 1 small red onion, finely chopped
- 1 red pepper, julienne
- 50 g spinach, julienne
- 100 g cucumber, julienne
- 1 carrot, peeled and julienne
- 250 g soya yoghurt (plain and fortified)

Directions

Put all the ingredients in a blender and blend until smooth.

Drizzle the hollandaise on top of (e.g.) asparagus and top with fresh parsley and hazelnuts.