



IVY'S BLUE SAUCE

Preparation time 5 min

Another tantalising sauce making the most of our Blue Sheese, this dairy free recipe is a treat from our follower Umeko Chan.

Ingredients

50g of Blue Sheese Block
1/2 cup of raw cashews
1/2 cup of soya milk
1 tbsp nooch
1 tsp soy sauce
1/2 tsp of garlic powder

Cooking Method

Blend all together in a blender until smooth, add in more soya milk as necessary to make it the consistency you want and use immediately.

For an even smoother and creamier consistency leave it overnight. It will get super thick because of the cashews. Blend again with more soya milk to bring it back to the consistency you want.

