



# TARRAGON CREMA

## INGREDIENTS

- 1/3 cup raw cashews, soaked in very hot water for 15 minutes
- 1 tbsp tahini
- 1 tbsp Dijon mustard
- 1 tbsp lemon juice
- 1 small clove garlic, minced
- 1/4-1/3 cup unsweetened, plain plant-based milk
- 1/4 cup fresh tarragon, chopped
- freshly ground black pepper, to taste

## DIRECTIONS

1. While soaking cashews, in a food processor process tahini, Dijon, lemon juice, and garlic.
2. After soaking, process cashews and tarragon into this mixture until very well combined.
3. Slowly pour in milk until desired consistency.
4. Season with salt and pepper to taste.

