

Raw White Sauce

Swick

Makes 3 cups | Active Time: 20 minutes | Total Time: 30 minutes

Step 1: Preparing the Sauce

- 2 cups cashews, soaked in warm water for 3 to 4 hours to soften, then drained
- 3/4 cups water
- 1/4 cup olive oil
- 2 tbsp quality white truffle oil
- 1 1/2 tbsp light white miso
- 1 tbsp nutritional yeast
- 2 cloves garlic
- 1/2 tsp sea salt, or to taste
- pinch of freshly grated nutmeg
- 1/4 tsp white pepper

To prepare the sauce, in a high-speed blender, combine all ingredients until smooth. You may need to add more water depending on the desired consistency.

If serving with zucchini or other raw vegetable noodles, toss with just before serving.