Ajo blanco and basil hot dogs



Consejo del chef

Garnish with ajo blanco, fresh chopped basil, and flaxseeds.

Raciones para 2

- ❑ Vegan sausages
- ❑ Hot dogs buns
- ❑ Ajoblanco (Spanish cold soup usually made out of almonds and garlic)
- ❑ A bunch of fresh basil
- ❑ Flaxseed
- ❑ **1** Tomato
- ❑ **1/2** Onion
- ❑ For the cashew ajoblanco:
- ❑ **70 gr** Raw cashews
- ❑ **2** Tablespoons of nutritional yeast
- ❑ **1** Clove of garlic
- ❑ **80 ml** Unsweetened plant based drink
- ❑ A dash of lemon juice
- ❑ **1** Teaspoon of salt
- ❑ **1** Teaspoon of dry parsley

1. First, we cook ajo blanco. Soak cashews in hot water for a couple of hours.
2. Strain and place them in a food processor until we have a smooth and creamy paste. You can adjust the texture to taste by adding more or less plant-based drink.
3. Chop the onion and dice the tomato.
4. Cook the vegan sausages on the barbecue until golden brown.
5. Open the bread, place the sausage, tomato, and onion.

Chef's Notes

https://cookinglovers.teka.com/en/receta/hot-dogs-con-ajo-blanco-y-albahaca/