



## 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

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

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