

Recipe Card: Vegan Hollandaise

Ingredients:

- Sweet corn(frozen): 3 cups
- Garlic: 1 clove
- Scallion/spring onion: 1
- Lemon: 1
- Salt to taste
- Water - amount depends on desired thickness

Boil sweet corn until cooked and tender.

Drain and place into your high-speed blender along with your other ingredients. With the water, start off with $\frac{1}{4}$ cup and then add very slowly, continually checking so that you get the consistency you're after. Do NOT add too much water at the beginning, as it is tricky to correct the consistency when the sauce is too thin.

Blend the sauce until completely smooth.

Garnish with chives and you're ready to serve. This is great to have in any dish where you would ordinarily use mayonnaise. It has a lovely, velvety and luscious texture - no one would be able to guess that it has absolutely no oil.