

Vegetable sticks with vegan sourdough bread dip



Ingredients for 2 people

- ½ bunch of carrots
- 1 cucumber
- ½ fennel
- 3 stalks of celery
- ½ bunch radishes
- 2-3 slices of sourdough bread
- 70 g cashew nuts
- 1 clove of garlic
- 80 ml freshly squeezed lemon juice
- Zest of half an untreated lemon
- 60 ml olive oil
- Salt and pepper to taste

Depending on the size of the loaf, soak 2 to 3 slices of the bread in cold water. After about 5 to 10 minutes, squeeze out the liquid and crumble into a mixing bowl.

Gently toast the cashew nuts in a pan and leave to cool. Finely chop the garlic clove and add the rest of the ingredients to the bread in the mixing bowl. Mix everything together and season to taste with salt and pepper.

Clean the vegetables, cut into sticks or pieces and serve with the dip.

Bon appétit!