



## **Raw Vegan Egg Salad with Garlic Aioli by Cru Cacao**

5-6 Thai young coconut meat / finely chopped  
2-3 TBS raw hot mustard  
½ -1 cup of raw garlic aioli  
4-5 celery stalks / finely chopped  
1 bunch of scallions  
1 sweet onion / finely chopped  
1-2 TBS turmeric powder  
1 handful of parsley / finely chopped  
salt, pepper & paprika to taste.

### **Garlic Aioli**

2 c. of pine nuts (soaked for 12 hours)  
¼ c. agave nectar  
¼ c. apple cider vinegar  
6 cloves of garlic  
½ c. of olive oil  
water salt to taste

### **Hot Mustard**

¾ cup mustard seeds, soaked 8-12 hours and drained  
½ cup lemon juice  
9 dates, pitted  
2 tablespoons tamari soy sauce  
*\*Puree all ingredients in a blender to form a smooth paste.  
\*Store in a glass jar in the refrigerator for up to 2 months.*

- 1) Mix all ingredients in a bowl
- 2) Add desired amount of garlic aioli
- 3) Garnish with paprika and fresh herbs
- 4) Serve wrapped with swiss chard and tomato or raw bread.

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