

Creamy Vegan Tzatziki Recipe with Silken Tofu



Ingredients

- 300g Silken tofu
- 1 tbsp Lemon juice
- 1 tbsp White wine vinegar
- Salt and pepper to taste
- 3 Garlic cloves, minced
- 1 tbsp Dill
- 2 tbsp Olive oil
- 1 cup Cucumber, cubed

Method

- Place silken tofu, lemon juice, white wine vinegar, salt and pepper in a blender. Blend to combine
- Stir in garlic, dill, olive oil and cucumber.
- Place in fridge for between 1-2 hrs to cool.

