

Plant-based hors d'oeuvres to impress your friends and family this Easter (and any other occasion!).
Recipe from "The Superfun Times Vegan Holiday Cookbook" by Isa Chandra Moskowitz.

INGREDIENTS

makes 12

6 small (egg size) thin-skinned potatoes, like Yukon Gold
olive oil
salt
1/4 cup raw cashew, soaked for 2+ hours
1/4 cup vegetable broth ([I make my own](#))
1/4 tsp turmeric
1 tsp fresh lemon juice
1/2 tsp salt (use black salt aka kala namak for an eggy taste)
pepper
sweet paprika
fresh dill sprigs

DIRECTIONS

Preheat oven to 350 F.

Cut the potatoes in two. Brush the cut sides with olive oil and sprinkle with a bit of salt. Place cut sides down on the baking sheet. Bake for 30 minutes, until potatoes are tender.
Let cool enough to handle.

Drain the cashews and place them in the blender with vegetable broth, turmeric, salt, lemon juice and pepper. Blend until very smooth and creamy.

Scoop the center of the potatoes out with a rounded teaspoon, leaving about 1/4 inch lining of potato inside. Place the scooped out potato into the blender with the cashew cream mixture and blend until smooth. Chill in the fridge for about 30 minutes so that the mixture stiffens up.

Once cool, scoop into pastry bag fit with a medium sized serrated tip and fill the potatoes. Sprinkle with paprika and top with a little sprig of dill.

Serve at room temperature.