

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

INGREDIENTS

16 oz extra firm tofu
3/4 tsp turmeric
1 Tbsp hot water
1/4 cup vegan mayo
([I make my own](#))
2 Tbsp fresh lemon juice
1/2 tsp salt
(use black salt aka kala namak for an eggy taste)
pepper
1/4 cup fresh dill, chopped
1/4 cup finely chopped dill
pickles
1 small carrot, finely grated
3-4 endives

DIRECTIONS

1) Make the egg salad

In a small bowl, whisk the turmeric with the hot water.

In a big bowl, mash the tofu. Add the turmeric mixture, mayo, lemon juice, salt, pepper, dill, pickles, and carrot. Mix well. Taste and adjust the salt and pepper.

2) Prepare the boats

Detach their leaves of the endives. Wash and dry them.

Scoop some egg salad in each leaf and place on a serving tray.

Alternatively, you could serve the egg salad in cucumber cups, on crackers, or even between two slices of bread.