



Crema

An easy way to make a vegan version of Mexican Crema.

**Use this crema when making Elotes
or as a refreshing sauce/dressing for
Tofish Taco's or any other taco for that matter.**

It works great on just a salad.

When making the crema for taco's,

I opt for lime juice.

When making the crema for more as a dressing,

I opt for vinegar.

Whip this up in 2 minutes

and store in the refrigerator for a week.



Ingredients

- 8 TBL Vegan Mayonnaise**
- 8 TBL Vegan Yoghurt - I use Alpro Soy, a Plain Soy Yoghurt found here on Aruba at Superfood**
- 1 TSP of lime juice or white vinegar**
The smallest pinch of salt

Method

Combine all ingredients in a bowl and it is ready to use.