

Carrot Lox Crackers

Ingredients

- 1 serve crackers
- 1 portion cashew sour cream mixed with fresh horseradish or vegan horseradish (in jars from supermarkets)
add as much as you like
- 3 carrots
- 1 tsp liquid smoke (if you don't have this use smoked paprika)
- 2 tsp tamari
- 1 tbsp rice vinegar
- 2 tbsp sunflower oil
- 1 tbsp olive oil
- ¼ tsp salt
- 1 tsp maple syrup
- 1 sheet nori roll
- Dill for garnish

Method

1. Place the liquid smoke, tamari, rice vinegar, sunflower oil, olive oil, salt and maple syrup in a large bowl.
2. Peel the carrots well and with the peeler make 2cm (ish) wide strips of the carrot.
3. Place the carrot strips in the marinade and gently cover the carrot.
4. Transfer half of the carrots to a container that has a sealable lid. Then cover the carrots with half of the nori roll. Repeat this step with the remaining carrot and nori roll. Then pour the liquid on top of the carrot

To ASSEMBLE THE CRACKERS

1. Place some cashew cheese on each cracker and top with a roll of carrot and garnish with dill (see picture).



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