

ROUXBE ONLINE COOKING SCHOOL

<https://rouxbe.com/recipes/5414-vegan-ranch-dressing>

Vegan Ranch Dressing

This egg-free creamy ranch dressing is a delicious addition to any salad, served as a dip or a cooling dressing with the Buffalo Chick'n Wrap.

Serves: 4 to 5 • Active Time: 10 mins • Total Time: 10 mins • Success: 100

Step 1: Making the dressing

1/2 cup vegan mayonnaise
1 1/2 tbsp rice wine vinegar
juice of 1/2 lemon
1 1/2 tbsp nutritional yeast
1 tbsp shallot, minced
1/2 tbsp agave or other
sweetener of choice
1/4 cup soy or almond milk,
unsweetened
1 1/2 tbsp fresh dill, minced
1 tbsp fresh chives, minced

Method

In small mixing bowl, whisk together well all ingredients. Add additional soy or almond milk, as needed, until you reach the desired consistency.

This is a wonderful creamy dressing to add to salads, serve as a dip for crudité's, or as a cooling creamy dressing for [Buffalo Chick'n Wrap](#).

Find more recipes at rouxbe.com/recipes

ROUXBE ONLINE COOKING SCHOOL

ROUXBE ONLINE COOKING SCHOOL

<https://rouxbe.com/recipes/5498-ranch-dressing-plant-based-oil-free>

Ranch Dressing | Plant-Based & Oil-Free

This delicious homemade ranch dressing uses all-natural ingredients — and it is also dairy and oil free.

Serves: 1 cup • Active Time: 10 mins • Total Time: 10 mins • Success: 0

Step 1: Making the Dressing

1/2 cup raw cashews, soaked and drained*
2 tsp Dijon mustard
1 tsp vegan Worcestershire sauce
1 tsp horseradish
juice of 1/2 a lemon
sea salt, to taste
freshly ground black pepper, to taste
1 tbsp fresh dill, minced
1 tbsp fresh parsley, minced
1 tbsp fresh chives, minced
1/4 tsp garlic granules
1/4 tsp onion granules
1 tbsp nutritional yeast
1/2 to 3/4 cup non-dairy milk

Method

To make the dressing, add the cashews, garlic and onion granules, nutritional yeast, mustard, horseradish, lemon juice and 1/2 cup non-dairy milk to a high speed blender.

Blend the mixture until completely smooth — adding more non-dairy milk until you reach a nice thick, but still pourable, consistency. Depending on the intended purpose of the dressing, and how thick you like your dressing, add more or less non-dairy milk as desired.

Lastly, taste for seasoning. Note that this dressing is quite nice with good amount a bit of freshly ground black pepper, so don't be too shy with it.

***Note:** This dressing can also be made quite quickly, if you already have [Cashew Sour Cream](#) on hand. If using cashew sour cream, mix 1/2 cup of the sour cream with the remaining ingredients. Depending on the thickness and tartness of your sour cream, you may need to use more or less non-dairy milk and lemon juice.

Refrigerate the dressing until ready to use. This dressing can be used as a dressing and/or as a dip.

Find more recipes at rouxbe.com/recipes

ROUXBE ONLINE COOKING SCHOOL

ROUXBE ONLINE COOKING SCHOOL

<https://rouxbe.com/recipes/5143-plant-based-parmesan>

Plant-Based Parmesan

This nut-based parmesan cheese is made with ground cashews, almonds, pine nuts, garlic and onion powder as well as nutritional yeast. Add this delicious plant-based cheese to pasta, pizza, gratins, salads or even popcorn.

Serves: 1 cup • Active Time: 30 mins • Total Time: 30 mins • Success: 90

Step 1: Blending the Ingredients

3/4 cup raw cashews,
almonds and/or pine nuts*
1 tsp onion granules*
1 tsp garlic granules*
1/2 tsp sea salt*
3 tbsp nutritional yeast

Method

Cashews, almonds and/or pine nuts can be used to in this recipe, a mixture of all 3 nuts is also delicious.

In food processor, grind/pulse the nuts into a fine meal. Note: Do not over pulse the nuts, or they will become very greasy and turn into more of a nut butter.

Next, add the remaining ingredients and pulse once or twice to combine.

*Note: The amount of onion and garlic powder, as well as the amount of salt can be adjusted according to your tastes. This particular mix is quite heavy on all 3, but since only a small amount is typically used at any given time, we think it's a good mix.

This mixture will last for several weeks in the refrigerator.

Find more recipes at rouxbe.com/recipes

ROUXBE ONLINE COOKING SCHOOL

ROUXBE ONLINE COOKING SCHOOL

<https://rouxbe.com/recipes/5149-citrus-miso-dressing>

Citrus Miso Dressing

Three ingredients complete this simple dressing that showcases how to create depth of flavor. Citrus is sweet and acidic, miso is salty and sweet and flax, avocado or olive oil offer the fat element that completes this base recipe.

Serves: about 2 cups • Active Time: 10 mins • Total Time: 10 mins • Success: 0

Step 1: Preparing the Dressing

Method

1 1/4 cup freshly-squeezed
orange or tangerine juice
3 tbsp olive or flax oil
1/2 cup sweet white miso
Pinch of sea salt

To make the dressing, simply whisk the miso, oil, orange juice and pinch of sea salt together. Whisk until you reach a somewhat smooth consistency, adding more orange juice as needed. Use the dressing as is or use as a base and add any number of aromatics to create an endless number of dressings.

Chef's Notes

by Chad Sarno • June 21, 2018

Use this recipe as a base for a number of cultural combinations. Once the base dressing is created, simply stir in the following ingredients, minced or pulsed in a blender, to create a different dressing or sauce.

Italian: 1/4 cup sundried tomatoes, 2 cloves garlic and 3 tbsp fresh basil.

Thai: 1 1/2 tbsp fresh ginger, 1/2 chile, 3 tbsp fresh cilantro, 2 tbsp fresh basil and 2 tbsp fresh mint.

Asian: 2 tbsp tamari, 1 tsp toasted sesame oil, 2 cloves garlic and 2 tbsp fresh ginger (also see Stir Raw recipe)

Find more recipes at rouxbe.com/recipes

ROUXBE ONLINE COOKING SCHOOL

<https://rouxbe.com/recipes/5505-cashew-lemon-caper-dressing>

Cashew Lemon Caper Dressing

This simple oil-free dressing can be used on salads, or it can be used more like a sauce for things like steamed vegetables.

Serves: 1 1/2 cup • Active Time: 15 mins • Total Time: 30 mins • Success: 100

Step 1: Making the Dressing

1 cup raw cashews. soaked
and drained
zest and juice from 2 lemons
(depending on the size of
lemons)
1 clove garlic
1 tsp onion granules
3 tbsp nutritional yeast
2 tbsps capers, chopped
3 tbsps fresh chives, minced
sea salt, to taste
freshly ground black pepper,
to taste
1/2 to 1 cup cup non-dairy
milk*

Method

To make the dressing, add everything, except the chives and capers, to a blender and blend until smooth.

***Note:** Half non-dairy milk and half water can also be used, if desired. Also note that the amount of liquid added will depend on how thick you want the final consistency to be.

Lastly, add the capers and chives and taste for seasoning.

Refrigerate until ready to use. This dressing will keep for a day or two in the refrigerator. If storing any longer than a few hours, it's best to add the chives just before using the dressing — to maintain their freshness and color.

Find more recipes at rouxbe.com/recipes

ROUXBE ONLINE COOKING SCHOOL

ROUXBE ONLINE COOKING SCHOOL

<https://rouxbe.com/recipes/5177-avocado-ranch-dressing>

Avocado Ranch Dressing

This blended dressing uses avocado as a dairy replacement for a creamy, ranch-style dressing.

Serves: 2 cups • Active Time: 15 mins • Total Time: 15 mins • Success: 75

Step 1: Preparing the Dressing

1 to 1-1/2 cup plain Non-Dairy Milk*

1 avocado, pitted and flesh removed

2 tbsp nutritional yeast

1 to 2 cloves of garlic

1 tbsp onion powder

1/4 tsp chipotle powder, or more to taste

1/4 tsp freshly ground black pepper

sea salt, to taste

2 tbsp fresh dill, minced

3 tbsp chives, minced

1 tsp Dijon mustard

1 lemon, juiced (optional)

Method

To prepare the dressing, in a blender, add all ingredients, except the chives and combine until smooth.

If using as a dip, rather than a dressing, add only 1 cup of non-dairy milk to start. Once blended, add additional milk as needed.

The dressing should be thick but still somewhat pourable.

Continue to add the milk, until you reach the desired consistency.

Lastly, taste for seasoning, add more salt and/or pepper as needed. If desired, add fresh lemon juice.

***Note:** For the best results, make your own [Non-Dairy Milk](#).

To serve, pour mixture into a bowl and whisk in chives.

Find more recipes at rouxbe.com/recipes

ROUXBE ONLINE COOKING SCHOOL