## Turnip Causa

Chef Rodolfo Cuadro Bloom Plant-Based Kitchen

## Fermented Turnip Salad

5 quarts fermented turnips 2 I/2 cups vegan mayo 1/2 cup of cilantro 1/2 cup of lime juice I 1/2 Tbsp liquid smoke I Tbsp salt I red onion 1/2 cup of pickled jalapenos 2 red peppers

Dice onions, peppers, and jalapenos into small cubes. Finely chop cilantro. Thoroughly mix all ingredients in a large bowl and then portion into quarts.

## Causa

One tall hot pot of potatoes about 25 I cup of fermented habanero juice <sup>1</sup>/<sub>4</sub> cup salt I <sup>1</sup>/<sub>2</sub> cup olive oil <sup>1</sup>/<sub>2</sub> cup of lime juice 2 Tbsp of turmeric

