

Recipe: Vegan egg yolk sauce (makes 130g / a small jar)

Blend the following ingredients in a tall beaker using an immersion blender:

- 3 tbsp aquafaba (i.e. the liquid from a can of chickpeas)
- 1 tbsp chickpeas
- ½ cup groundnut oil (AKA peanut oil, or another neutral-tasting oil)
- ⅓ tsp Colman's mustard powder (or 1 tsp English mustard)
- 2 tbsp Heinz ketchup
- ¼ tsp turmeric
- ¼ tsp paprika
- ¼ tsp kala namak
- 1 tsp shiro (light) miso

Recipe by Ticho's Table (tichostable.com) 🌿