



SAUCE HOLLANDAISE VEGAN

for 6 people



INGREDIENTS

- 160 g** water from chickpeas (canned)
- 250 g** vegetable margarine
- 100 ml** vegetable stock
- 4 tbsp** vinegar
- 1 tbsp** lemon juice
- 25 g** chickpea flour
- 4 g** Kala Namak (Indian rock salt)

PREPARATION

- Heat all ingredients in a saucepan and bring to boil.
- Then puree finely the entire mixture with a blender.
- Strain the mixture through the Kisag funnel & sieve directly into the Kisag Whipper. Insert the Kisag Whipper Charger and shake vigorously 14-16 times. Refrigerate for one hour.