



New Wave Cooking

Recipe vegan Eggsalad

Ingredients for four people

440 g cooked chickpeas
2 tsp turmeric
1.5 tsp kala namak
4 tbsp vegan mayo
pepper

Optional: (finely chopped)
onions
Pickled cucumber
Fresh cucumber
Herbs (chives, parsley...)
Celery stalks
Boiled potato
...

Blend the chickpeas with a hand blender or mash them with a fork. You can play with the consistency here, either blend finely or leave larger pieces.

Mix with turmeric, kala namak, mayo and pepper and season to taste. If it doesn't taste enough like egg, add more kala namak. But be careful! Kala namak is a salt, so adding it will also make the salad saltier.

The basic recipe can be supplemented with all the ingredients that usually end up in egg salad. This time I have added red onion and pickled cucumber.





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The vegan egg salad tastes particularly delicious on a toasted bagel, topped with cress or other sprouts.

Want to grow your own sprouts? In the [LovePlants](#) online shop, you'll find a starter kit perfect for trying them out and there's even a 5% discount on your entire order!

Tip: The salad will keep for a week in a jar in the fridge, so feel free to make a little more of this super tasty and inexpensive spread.