



New Wave Cooking

## Recipe vegan Mayo

Ingredients for four people

60 g aquafaba  
2 tbsp apple cider vinegar  
1 tsp mustard  
½ tsp salt  
200-250 g neutral oil

Put the aquafaba in a high mixing cup and blend it until it's nice and foamy.

Add vinegar, mustard and salt and blend again.

Then you start adding the oil, in a slow stream while constantly mixing on the highest setting. If you pour in a little too much oil at a time, just mix until it's all incorporated.

Keep doing this, until you have the consistency you like. The more oil, the thicker your mayo will be.





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Now you can use this vegan mayo for anything, you would add regular mayo to. Like my delicious vegan egg salad.

Or you can make it into a mayo with taste, like an aioli, basil mayo, chili mayo, you name it. Here you can be creative and try out different flavours.

Tip: For this recipe to work, your aquafaba should be quite concentrated, just like out of a can of chickpeas. So, if you feel like it's not you can cook it down and then let it cool off completely before using it.