



Recept geschikt voor: 4 porties | **Moeilijkheid:** 🍳
Vorbereidingstijd: 2 min | **Bereidingstijd:** 5 min | **Totale bereiding:** 7 min

Bertyn producten:

Bron: bertyn.eu | Chef: | ©

Vegan mayonnaise with fries

Ingrediënten

- a pinch of Fleur de sel
- 1/2 teaspoon mustard
- 1 teaspoon lemon juice
- 300 ml extra virgin coconut oil
- 100 ml soy milk (unsweetened)
- pepper - to taste

Bereiding

1. Pour the soy milk into a measuring cup and add the mustard, salt, pepper and lemon juice. Mix everything briefly.
2. Using a hand blender, blend the mixture on a medium setting.
3. Slowly add the (melted) coconut oil and mix into mixture. Move your blender up and down gently.
4. Stop mixing when the mayonnaise has the desired texture and is thick enough.