

Aquafaba Mayonnaise

First of all, make some fantastic hummus, toasted chickpeas or other dish with a can of chickpeas, saving off the liquid from the can. This liquid is called Aquafaba and can often be used as a replacement for egg whites to make vegan recipes.

INGREDIENTS:

- 3 tbsp chickpea water
- 1-2 dl neutral rapeseed oil
- salt/pepper + flavoring of choice

METHOD:

1. Pour the chickpea water / aquafaba in a bowl. Stick your handheld mixer in it and mix for 5 seconds-- until it starts to foam.
2. Carefully start pouring your neutral oil in a thin drizzle into the mixture while continuing to mix.
3. Keep mixing until the mixture is nice and thick—this should take about 3-4 minutes. This goes even faster if you have a blender.
4. Stir in your flavoring of choice. Some suggestions are: garlic, mustard, lemon juice, horseradish, olive oil, chili, fresh herbs.. whatever you can imagine!