

Vegan Aioli



FOODSERVICE

SERVING SIZE: 16

Ingredients

- 3 tablespoons Aquafaba (Drained Brine from **Furmano's Garbanzo Beans**)
- 1 tablespoon Apple Cider Vinegar
- 1/2 teaspoon Dijon Mustard
- 1/2 teaspoon Salt
- 1 cup Vegetable Oil
- 1 teaspoon Lemon Juice
- 1 teaspoon Garlic, minced

In This Recipe



Chick Peas (Garbanzo Beans) - 15.5 oz.



Pouch Organic Chick Peas (Garbanzo Beans)



Extra Fancy Chick Peas (Garbanzo Beans)

Preparation

1. Add the Aquafaba, Vinegar, Dijon Mustard, and Salt to a food processor and blend until everything is combined.
2. While the blender is running, slowly drizzle oil into the mixture. Slowness is key to getting the thickness desired.
3. Once emulsified, add lemon juice and garlic and mix with a spoon.

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