



# A RIOT OF DIPS:

Take your burger to the next level with these 3 recipes!



# VEGAN MAYONNAISE

This is an enduring classic! In a blender, start with soy milk. While blending at low speed, gradually add 150 ml of oil along with some lemon juice. Season with salt, a teaspoon of mustard, and half a teaspoon of turmeric, keeping the blender running. Finally, incorporate another 150 ml of oil. Simple, yet absolutely delicious!





# INGREDIENTS

## FOR 4 SERVINGS

- 🍓 200 ml soy milk
- 🍓 juice of 1 lemon
- 🍓 1 teaspoon mustard
- 🍓 1/2 teaspoon turmeric
- 🍓 300 ml extra virgin oil
- 🍓 salt, to taste





# AIOLI

Aioli is a robust sauce beloved across the Mediterranean. In a bowl, mix lemon juice, minced garlic, and a pinch of salt until you have a smooth paste. Thoroughly mix in a tablespoon of vegan mayonnaise, then blend in the remaining mayonnaise. Adjust the seasoning with salt and pepper, and serve.





# INGREDIENTS

## FOR 4 SERVINGS

- 🍷 1 clove of garlic, minced
- 🍷 250 ml vegan mayonnaise
- 🍷 a splash of lemon juice
- 🍷 salt, to taste
- 🍷 pepper, to taste
- 🍷 a packet of saffron (optional)





# GUACAMOLE








Guacamole is a creamy avocado-based sauce that originated from Mexico. Mash two ripe avocados in a bowl and add lime juice, salt, pepper, minced garlic, and chilli as desired. Stir well before adding diced red onion and tomato. It's perfect for burgers and equally delightful with nachos and tacos.





# INGREDIENTS

## FOR 4 SERVINGS

-  2 ripe avocados
-  chilli, to taste
-  2 firm, ripe tomatoes
-  juice of 1/2 a lemon (or 1 lime)
-  1/2 a small onion
-  1 clove of garlic
-  salt, to taste





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