

nøgg

No Egg.
But Plants.

Simply. Creamy.

Sauce Hollandaise.

Preparation

- 1 Put half of the margarine in a pan and melt. Then allow to cool to about 30°C.
- 2 Put 120g of nøgg in a tall container. Slowly add the melted margarine. Set the blender to the maximum setting.
- 3 Add the remaining margarine and continue blending until a creamy sauce is formed.
- 4 Season with white wine vinegar, salt and pepper and serve with asparagus and scrambled eggs.

Ingredients for 2 to 3 portions of hollandaise sauce

- 120g nøgg liquid
- 220g margarine (room temperature)
- 3g white wine vinegar
- 1g salt
- pepper to taste



plant-based



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