



Recipe  
**KISAG  
KITCHEN**

## VEGAN SAUCE AIOLI

FOR 4 PERSONS | FOR THE KISAG WHIPPER 0.5 L

### INGREDIENTS

- 190 g** soy milk
- 155 g** rapeseed oil
- ½** lemon (juice only)
- 1** garlic clove, pressed
- 1** pinch of salt

### PREPARATION

Mix the soy milk with the rapeseed oil, small amount of lemon juice, 1 pressed garlic clove and salt.

Pass the mixture through the Kisag Funnel & Strainer directly into the 0.5 L Kisag Whipper. Insert 1 Kisag Whipper Charger and shake 8-10 times vigorously. Chill for 1-2 hours before serving.

*Enjoy Cooking!*

More recipes at [kisag.ch](https://www.kisag.ch)