

Aquafaba Hollandaise



FOODSERVICE



SERVING SIZE: 10

Ingredients

- 1/3 cup Aquafaba (brine from **Furmano's Garbanzo Beans (Chickpeas)**)
- 1 teaspoon Lemon Zest
- 1 tablespoon Fresh Lemon Juice
- 2 teaspoons Dijon Mustard
- 1/4 teaspoon Kosher Salt
- 1/2 cup Olive Oil

In This Recipe



Chick Peas (Garbanzo Beans) - 15.5 oz.



Pouch Low Sodium All Natural Extra Fancy Chick Peas

Preparation

1. In a stand mixer, mix the Aquafaba on high speed for several minutes, until the Aquafaba is white and fluffy and forms peaks like egg whites.
 2. Using a rubber spatula, fold in the Lemon Zest, Lemon Juice, Dijon Mustard and Salt.
 3. Turn the mixer back on, and slowly drizzle in the Olive Oil. The oil should emulsify and the Hollandaise should be a creamy sauce. Place the mixture in the refrigerator to thicken up.
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