

Vegan stuffed eggs



For about 12-15 pieces.

To form the “egg white” I used a mold for chocolate eggs. You can also use avocado shells or any other mold/container similar to boiled eggs cut in half, or even a round shape will work.



I have tried to make the “egg white” 3 different ways , the closest to the taste and texture was the one with silken tofu but if it is difficult to get it, you can use only

vegetable milk, agar-agar and kala namak salt but the texture will be different than that of the real ones. Some recipes on the internet use only unsweetened almond milk.

For an authentic egg taste it is important to use kala namak salt.

For the egg whites:

200 g silken tofu

200 ml unsweetened soy milk

5 g agar-agar

1/4 teaspoon salt kala namak (or to taste)

Blend the silken tofu until smooth, pour it into a saucepan and mix it with the soy milk and agar-agar. Do not add the salt yet otherwise the mix will split. Cook for about 2 minutes, stirring from time to time. Let it cool. When it is cooled, just not very hot but also not very cold, when you can hold your finger into without burning feeling, add the kala namak salt, mix well and pour it into the mold. Allow to cool in the refrigerator.

Scoop a little hollow in each egg where the yolk supposed to be.



For the stuffing:

300 g cooked chickpeas

5-6 tablespoons vegan mayonnaise (see recipe [here](#))

1-2 tablespoons dill, finely chopped

1/4 teaspoon salt kala namak (or to taste)

finely ground pepper, to taste

a pinch of turmeric, for the color

Process the cooked chickpeas until smooth. Mix with the other ingredients and let them cool in the refrigerator for 1/2 – 1 hour then fill each egg. Garnish with parsley leaves.

Mushrooms salad



1/2 kg mushrooms, sliced

2-3 garlic cloves (to taste), mashed

2 tablespoons oil

2-3 tablespoons chopped fresh dill

1-2 tablespoons [vegan mayonnaise](#)

salt and pepper

Stir fry the mushrooms in oil until all the moisture evaporates. Let it cool than place them in a bowl and mix with the vegan mayonnaise, mashed garlic and the dill. Add salt and pepper to taste.

Cauliflower Salad



Cauliflower salad

1 medium cauliflower
2 garlic cloves, mashed
4-5 tablespoons vegan mayonnaise (see the recipe [here](#))
fresh parsley, finely chopped, to garnish
salt and pepper, to taste

Cut the cauliflower into florets, wash and cook them in water with a little bit of salt. Drain and allow to cool.

Mash it using a blender/food processor (or a fork). Add the vegan mayonnaise, garlic, salt and pepper and mix it well.

Garnish with finely cut fresh parsley .



Potato salad



Potato salad

1 kg potatos

150 g pickled cucumbers

3 spring onions (optional)

4-5 tablespoons vegan mayonnaise (see the recipe [here](#))

salt and pepper

Peel the potatoes, cut them into pieces and boil them in water with a little bit salt.

When the potatoes are cooled, add finely chopped green onions, sliced cucumbers, mayonnaise, salt and pepper.

Serve as an appetizer.

Garlic sauce

vegan mayonnaise (see the recipe [here](#))

5-6 garlic cloves, mashed

salt and pepper

finely chopped chives (optional)

Mix all ingredients.

Optionally you can add finely cut gherkins.

Vegan mayonnaise



Vegan mayonnaise

1 measure (according to desired amount) unsweetened soy milk

2 measures oil (1 $\frac{1}{2}$ parts sunflower oil, $\frac{1}{2}$ part olive oil)

1 $\frac{1}{2}$ teaspoon mustard

the juice from 1 lemon

salt, to taste

Place the soy milk in the blender, turn the blender on and slowly add the oil until it has the consistency of mayonnaise, if not add more oil.

Finally add the mustard, lemon juice and the salt.



Vegan mayonnaise