

**VEGAN
CREAMY BECHAMEL**



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Vegan products have earned their space on the shelves of the ready meals and sauces sections in supermarkets across Europe, not least because improvements in texture have made it harder to distinguish them from traditional products using animal-based ingredients.

This alternative to a béchamel sauce made is based on almonds and is perfectly suited for a vegan diet.

C☆CreamTex® 75720 brings creaminess and body, whilst **C☆EmTex® 06369** acts as a vegan-friendly egg yolk replacer. And all of this without compromising on taste!

Perfect for an oven-baked lasagna with courgettes (zucchini), or on a puffed pastry pie with pan-fried wild garlic mushrooms. If you are feeling daring, you can cook up the mushrooms with a dash of cognac.



Ingredient list

- Almonds
- Sunflower oil
- Vegetable stock
- **Modified starch**
(C☆CreamTex® 75720,
C☆PolarTex® 06748,
C☆EmTex® 06396)
- Lemon juice
- Salt
- White pepper