

JACKFRUIT SANDWICH SPREAD





25-30 minutes







INGREDIENTS

- 225 grams water (for the sauce)
- 125 grams water (for soaking jackfruit)
- 200 grams rapeseed oil
- 125 grams white cabbage
- 125 grams pickle
- 125 grams granulated sugar
- 60 grams vinegar
- 25 grams red bell pepper
- 25 grams corn-starch
- 20 grams shredded jackfruit
- 20 grams salt
- 20 grams onion
- 5 grams mustard
- 5 grams vegetable protein powder
- 0,2 grams white pepper
- 0,2 grams paprika powder
- 0,2 grams celery powder
- 0,2 grams garlic powder
- 0,1 grams nutmeg powder
- 0,1 grams clove powder



Soak jackfruit in warm water.



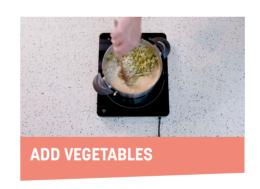
Make an emulsion of the vegetable protein, water and oil. To this, add the cornstarch



Season the emulsion with sugar, mustard, vinegar, and the spices.



Add the soaked jackfruit!



Stir in the sliced pickle, white cabbage, and red bell bell pepper.



Bring the sauce to a boil while stirring and cook for 5 min. on low heat.



