NEW

Smoked Vegan Aioli

A smooth and creamy vegan aioli with a distinctive savoury smokey flavour

- **Dipping Sauce**
  Ideal as a dipping sauce with chips, snacks and finger food.

- **Finishing Sauce**
  Unique finishing sauce to drizzle over a pizza and much more.

- **Dressing**
  Delicious dressing on green salads, slaws, potatoes, or pasta salads.

- **Coating**
  Perfect creamy texture for coating vegetables.

- **Spreading**
  Use it as a spread on sandwiches, tacos, burgers, wraps, and others.

Easy handling
Squeezable bottle with a flip-top lid for easy application.

Shelf-stable
Easy storage at ambient temperature after opening.

SMOKED VEGAN AIOLI
1L
Chef inspired

Vegetable oil, water, dijon mustard, vinegar, thickeners (1414, 415, 412), salt, vegetable powders, natural smoke (0.7%), soy protein, smoked garlic (0.4%), yeast extract, food acid (270), preservatives (211, 202), natural flavour, antioxidants (385).

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SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	CODE	AVAILABLE IN
1L	12	40	6 Months	10-00251	NZ AU

VEGAN   VEGETARIAN   NO ARTIFICIAL FLAVOURS   NO ARTIFICIAL COLOURS

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Barbecue Jackfruit Wraps with Smoked Vegan Aioli and Slaw

Makes 4 wraps

2 x 400g cans young jackfruit in water
½ onion, minced
1 tsp garlic powder
1 tsp paprika
½ tsp chilli powder
Salt and pepper
200mL **Frenchmaid Lust Barbecue Sauce**
2 carrots, shredded
½ red onion, sliced thinly
1 cup shredded white cabbage
1 cup shredded red cabbage
75mL **Frenchmaid Smoked Vegan Aioli**
4 wraps
1 ripe avocado, sliced
Fresh coriander to garnish

- Drain the jackfruit and pull apart with your hands until shredded. In a medium sauté pan, sauté the minced onion in vegetable oil over medium heat, about 2 minutes. Add the jackfruit and seasonings and cook until all liquid is cooked away, and edges are browning, about 5 minutes. Add Frenchmaid Lust Barbecue Sauce and toss to coat.

- Dress your shredded carrot, red onion, and cabbages with Frenchmaid Smoked Vegan Aioli. Season with salt and pepper as needed. Assemble your wrap with the BBQ jackfruit, slaw, avocado and fresh coriander.

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