



Dairy Free & Vegan Garlic & Chilli Butter for Vegetables

Ingredients:

- 200g Nuttelelex
- 3 cloves of garlic, finely grated
- salt ,to taste
- finely chopped chilli to taste
- fresh coriander , finely chopped
- Choice of steamed green vegetables such as snake beans, snow peas, bok choy.
- fried shallots for garnish

Method:

1. Beat Nuttelelex and garlic until well combined.
2. Season to taste with sea salt. Add chilli and coriander . Store in fridge until required.
3. Dollop garlic chilli butter on top hot steamed greens and serve immediately with a garnish of fried shallots



無奶純素大蒜辣椒黃油蔬菜

食材

- 200 克 NutteleX 黃油
- 3 瓣大蒜，磨碎
- 鹽，適量
- 切碎的辣椒調味
- 新鮮香菜，切碎
- 精選綠色蔬菜，如蛇豆、荷蘭豆、高麗菜。
- 裝飾用炸青蔥

做法：

1. 將 NutteleX 黃油和大蒜攪拌均勻。
2. 用海鹽調味。加入辣椒和香菜。存放在冰箱中備用。
3. 在熱騰騰的蔬菜上撒上蒜蓉辣椒醬，然後伴上炸青蔥裝飾即可食用