



**OGGS<sup>®</sup> AMERICAN  
STYLE PANCAKES**

# OGGS<sup>®</sup> AMERICAN STYLE PANCAKES

OGGS<sup>®</sup>

SERVES

12

## Ingredients

- 380g plain flour
- 2tsp baking powder
- 130g caster sugar
- 250ml OGGS<sup>®</sup> Aquafaba
- 7tbsp vegetable oil
- A squeeze of juicy lemon
- 150ml dairy-free milk\*
- Margarine, for frying
- Favourite toppings, fresh fruit, maple syrup, melted chocolate, the options go on and on.

\*We love almond or oat milk in this recipe, but all types of milk will work.



Prep: 15 mins Cook: 15 minutes

## Method

- 1 Combine all the dry ingredients together in a large bowl.
- 2 Next, whisk up your OGGS<sup>®</sup> Aquafaba in a clean bowl for 30 seconds until it's pale and frothy, then add the oil, lemon juice and milk.
- 3 Add the dry mixture to the wet mixture, little by little, and fold in until you've made a smooth thick batter.
- 4 Rest the pancake batter in the fridge for 30 minutes...sorry!
- 5 Heat a non-stick frying pan over a medium heat and add a knob of margarine. Once melted, add a small ladleful of batter into the frying pan and smooth into a rough round with the back of the ladle.
- 6 Wait until the base of the mixture sets and the top begins to bubble, then flip it over and cook until both sides are golden brown. Repeat until all the batter is used up. Serve with lashings of your favourite toppings!

## Top Tip

The first pancake is always ugly. We recommend simply eating it before anyone sees it.

# OGGS® MERINGUE NESTS



# OGGS<sup>®</sup> MERINGUE NESTS

OGGS<sup>®</sup>

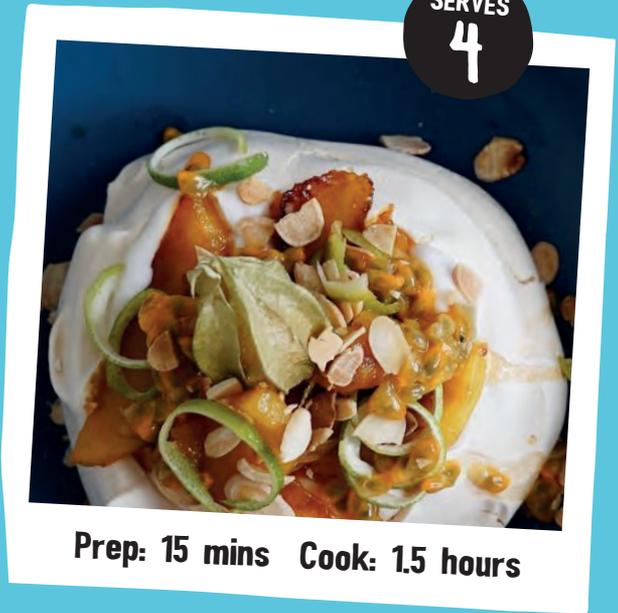
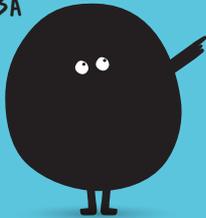
SERVES

4

## Ingredients

- 200ml OGGS<sup>®</sup> Aquafaba
- 1/2 tsp cream of tartar
- 175g caster sugar

YOU CAN'T OVER-BEAT  
OGGS<sup>®</sup> AQUAFABA



Prep: 15 mins Cook: 1.5 hours

## Method

- 1 Make sure all the equipment and utensils you're using are completely oil free.
- 2 Preheat oven to 100°C/ gas mark 1.5 and line a baking tray with parchment paper.
- 3 Start whisking your OGGS<sup>®</sup> Aquafaba on a medium speed and whisk until soft peaks form.
- 4 Add the cream of tartar and whisk on the highest speed until stiff peaks form.
- 5 One tablespoon at a time, add the sugar and continue mixing, until all the sugar is gone.
- 6 Transfer your meringue onto the prepared baking trays and place in the oven for 1.5 hours.
- 7 After the 1.5 hours is up, turn off the oven and leave the meringues in there to dry for at least another hour.

## Top Tips

If you don't have cream of tartar, but you can also use 1/2 teaspoon of white vinegar or 1/2 teaspoon of lemon juice.

Seal the carton back up, and place in the fridge for up to a week.

A close-up photograph of a glass filled with chocolate mousse. The mousse has a dark brown base and a lighter, frothy top layer. The glass is placed on a light-colored surface with scattered chocolate shavings. In the background, there is a small bowl of chocolate pieces and a glass jar of pistachios. The text 'OGGS® CHOCOLATE MOUSSE' is overlaid on the bottom left of the image.

**OGGS® CHOCOLATE  
MOUSSE**

# OGGS<sup>®</sup> CHOCOLATE MOUSSE

OGGS<sup>®</sup>

## Ingredients

- 250g Cashew nuts
- 250ml boiling water, (drained)
- 375ml almond Milk
- 125g maple Syrup
- 250g dark chocolate, finely chopped
- 187ml OGGS<sup>®</sup> Aquafaba
- 7.5g cream of tartar
- 85g caster sugar



SERVES  
**12**

**Prep time: 20 mins Cool: 4 hours**

## Method

- 1 Soak the cashews in 100ml of boiling water for 30 minutes.
- 2 Simmer the milk on a low heat and add the maple syrup after five minutes, stir and take off the heat.
- 3 Add the dark chocolate into the hot mixture and continuously stir it until the chocolate has melted.
- 4 Drain your soaked cashews.
- 5 Add the chocolate mixture to the drained cashews and blend together until the mixture is smooth. Leave aside for the mixture to be 100% cooled down.
- 6 In this time, whisk your OGGS<sup>®</sup> Aquafaba for 3-4 minutes until it reaches stiff peaks. At this point, add your cream of tartar and caster sugar and continue whisking until the mixture is thick and glossy and doesn't shift in the bowl.
- 7 Fold the cooled chocolate mixture into the OGGS<sup>®</sup> Aquafaba with a large metal spoon. Don't overmix.
- 8 Distribute into shallow mousse dishes and place in fridge to set for at least 4 hours.

# OGGS<sup>®</sup> GOOEY BROWNIES



# OGGS® GOOEY BROWNIES

OGGS®

SERVES

12

## Ingredients

- 110g dark chocolate, broken into pieces
- 15g instant coffee
- 50ml boiling water
- 110g margarine
- 100ml OGGS® Aquafaba
- 110g light brown soft sugar
- 110g caster sugar
- 5g vanilla extract
- 210g plain flour, sifted
- 40g cocoa powder, sifted
- 5g baking powder
- 50g walnuts, roughly chopped



**Prep: 30 mins** **Cool: 20–25 mins**

## Method

- 1 Preheat the oven to 180°C and line a tin (20cm x 27cm) with parchment paper.
- 2 Put the chocolate pieces into a bain-marie. Add the coffee, water and the margarine.
- 3 Leave to melt over a low heat. Keep stirring until the mixture is completely smooth. Put aside to cool. While the chocolate mix is cooling, whisk the OGGS® Aquafaba in a clean bowl until it forms stiff peaks – this will take 3–4 minutes. Add both sugars, a spoonful at a time, whisking after each addition. Add the vanilla extract and continue to whisk for 2 minutes.
- 4 Combine the chocolate mixture to the OGGS® Aquafaba mixture. Fold it together, using a spatula. Combine the remaining ingredients into the brownie mixture and fold thoroughly.
- 5 Transfer the mixture into the prepared tin. Bake in the oven for 20–25 minutes, then leave to cool in the tin. They will need 20 minutes to cool before transferring them on to a board where you can cut them.

A top-down view of a white plate filled with buffalo cauliflower wings. The wings are coated in a thick, orange-red buffalo sauce. To the right of the wings is a small brown bowl containing a white dipping sauce with blue cheese crumbles. At the bottom of the plate are several stalks of fresh green celery. The plate is set on a light-colored, textured surface.

**OGGS® BUFFALO  
CAULIFLOWER WINGS**

# OGGS® BUFFALO CAULIFLOWER WINGS

## Ingredients

- 1 cauliflower head, cut into florets
- 100ml OGGS® Aquafaba
- 25g plain flour
- 1 tsp paprika
- 1 tsp garlic granules
- 1 tsp cumin
- 4 tbsp Sriracha sauce  
(whatever your favourite spicy sauce is, will work great!)
- 30ml dairy-free milk

### For the glaze

- 50ml OGGS® Aquafaba
- 1 tbsp Agave Nectar
- 3 tbsp Sriracha  
(whatever your favourite spicy sauce is, will work great!)
- 1 tsp paprika

### Ranch mayonnaise dip

- 50ml OGGS® Aquafaba
- 1 tbsp white wine vinegar
- 1/2 tsp caster sugar
- 150ml sunflower oil Salt and pepper, to taste
- Squeeze of lemon
- 3 sprigs of fresh dill, chopped

## Method

- 1 Preheat the oven to 200°C/gas mark 6 and line a baking tray with parchment paper.
- 2 Using an electric whisk, whisk the OGGS® Aquafaba until it forms stiff peaks and doesn't shift in the bowl.
- 3 Combine all the dry ingredients into a large bowl and add the chilli sauce and milk.
- 4 Using a spatula, gently fold the Aquafaba into the spicy batter. Don't worry if your OGGS® Aquafaba deflates – it'll still make for some seriously good batter.
- 5 Pop the cauliflower florets into the batter bowl and make sure they're evenly coated by giving them a good stir. Place the florets onto the baking paper, without them touching.
- 6 Cook the cauliflower for 20 minutes. Once this time is up, give them a turn and cook for another 20 minutes until they're fully cooked on both sides.
- 7 During this time, get your sauces ready! First, the mayo dip... Using a hand blender, whisk up the OGGS® Aquafaba in a measuring jug, until it's pale, thick and frothy.
- 8 Add the white wine vinegar and the sugar and blend again for another 30 seconds.
- 9 Over the next couple of minutes, pour in the oil, very slowly (a stream the width of a piece of spaghetti) and continue blending whilst pulsing the emulsifier up and down.
- 10 Season with salt and pepper, squeeze in the lemon and stir in the dill. All done!
- 11 To make the sticky glaze, just combine the four ingredients. Once the cauliflower is cooked, brush the glaze over.
- 12 Serve up and enjoy!

# OGGS<sup>®</sup> MAYONNAISE



# OGGS<sup>®</sup> MAYONNAISE

OGGS<sup>®</sup>

SERVES

1  
Jar

## Ingredients

- 500ml OGGS<sup>®</sup> Aquafaba
- 150ml white wine vinegar
- 50g caster sugar
- 2000ml vegetable oil
- 50g salt
- 50g pepper



**Prep time: 10 minutes**

## Method

- 1 Using a hand blender, blend your OGGS<sup>®</sup> Aquafaba in a measuring jug for one minute.
- 2 Add the white wine vinegar and the sugar and whisk again to combine everything.
- 3 Over the next couple of minutes, pour in the oil, very slowly (a stream 3mm wide) and continue blending until all the oil has been used up.

Season with salt and pepper and stir with a spoon.

## Top Tips

Fancy aioli? Add some fresh garlic in alongside the white wine vinegar



**OGGS<sup>®</sup> CLOVER  
CLUB COCKTAIL**

# OGGS® CLOVER CLUB COCKTAIL

## Ingredients

- 20ml OGGS® Aquafaba
- 50ml Gin
- 25ml Lemon Juice
- 15ml Raspberry syrup
- Garnish: 3 raspberries



**Prep time: 5 mins**

## Method

- 1 Add the gin, lemon juice, raspberry syrup and OGGS® Aquafaba into a shaker with ice and shake vigorously until well-chilled.
- 2 Strain into a chilled cocktail glass.
- 3 Garnish with the raspberries.

## Top Tips

Raspberry syrup: Add 1 cup sugar and 1/2 cup water to a pot. Stir over medium heat until the sugar has dissolved. Reduce heat to low, add 1/2 cup fresh raspberries, and macerate into a pulp. Fine-strain to remove the berry's tiny seeds.

Optionally, add 1/2oz vodka as a preservative.

Refrigerate in a jar until ready for use.

# OGGS<sup>®</sup> NY SOUR COCKTAIL



# OGGS<sup>®</sup> NY SOUR COCKTAIL

OGGS<sup>®</sup>



**Prep time: 5 mins**

## Ingredients

- 20ml OGGS<sup>®</sup> Aquafaba
- 50ml Whisky
- 25ml Lemon Juice
- 5ml Sugar Syrup
- 2 Dashes Angostura
- 10ml Red wine floating

## Method

- 1 Add all the ingredients in the shaker.
- 2 Dry shake with 1 Ice cube.
- 3 Wet shake vigorously.
- 4 Double strain and serve.