VEGG
WHITE

The Cook Book

CHEFS GUIDE

ONE BOTTLE
FIVE TEXTURES
ZERO EGGS GIVEN





SAMUEL WIDMER

TECHNIQUE 01

EMULSIFIED

TEXTURE

Silky, glossy and cohesive.
Stable fat–water emulsions without egg flavour or protein curdling.



HOLLANDAISE

Toasted bread with poached egg, spinach, sauce hollandaise and crispy onions

INGREDIENTS

50 g Reduction (White Wine, White Wine Vinegar, Pepper, Shallots and Salt reduced by half and strained)
50 g Vegg White
250 g Liquid Butter
50 g Heavy Cream

Heat the reduction in a pan and add the Vegg White and the Cream. Blend with a handblender and incorporate the butter slowly while continue to blend. Season to taste and fill in an ISI bottle. Charge with two capsules and keep warm until used. Can be reheated the next day and used again.



MISO – CHAMPAGNE EMULSION

Poached salmon with miso – champagne emulsion and bread crumbles

INGREDIENTS

50 g Reduction by 50% of Champagne
50 g Vegg White
250 g Liquid Butter
50 g Heavy Cream
20 g Miso

Heat the reduction in a pan and add the Vegg White and the Cream. Blend with a handblender and incorporate the butter slowly while continue to blend. Blend in the miso. Season to taste and fill in an ISI bottle. Charge with two capsules and keep warm until used. Can be reheated the next day and used again.

TEXTURE 02

AERATED

TEXTURE

Light, porous and delicately crisp.
Fine, even aeration without egg taste or aroma.



AIREATED CHOCOLATE

Aireated chocolate with fresh passion fruit

INGREDIENTS

250 g Dark Chocolate
25 g Rapeseed Oil
25 g Vegg White

Melt the dark chocolate and stir in the rapeseed oil. Add Vegg White and mix with a whisk vigourously until proper combined. Pour in a ISI siphon and charge with two capsules. Pour straight in an airtight container and fil lit up about a third. Optionally pull out some air in a vacuum chamber and let it rise to the rim. Cool, open and use cooled.

TEXTURE 03

CREAMY

TEXTURE

Velvety, dense and clean on the palate.
Smooth, consistent emulsification without egg.



HERB MAYO

Herb mayo with chives

INGREDIENTS

30 g Dill
30 g Parsley
30 g Chives
30 g Chervil
200 g Rapeseed Oil

Heat the oil to 80 degrees celsius. Chop the herbs thinlyand add to the oil. Add a pinch of salt and blend really strong. Strain the mixture and cool down immediately.

FOAMED

TEXTURE

Fine-bubbled, smooth and spoonable.
Stable foam with less drainage and no egg curdling.



BEURRE NOISETTE FOAM

Porcini-ravioli with cherry tomatoes, basil, burrata and beurre noisette foam

INGREDIENTS

100 g Chicken Stock or Vegetable Stock
100 g Beurre Noisette
35 g Vegg White

Heat the chicken or vegetable stock and put in the liquid beurre noisette. Mix with Vegg White and blend with a handblender to create a stable foam. Let the foam rest for a minute before plating. The best temperatuere for foaming is between 70 and 80 degrees celsius.



WHITE TOMATO FOAM

Coloured tomato salad with white tomato foam and basil oil

INGREDIENTS

600 g Ripe Tomatoes
5 g Salt
10 g Whit Balsamic Vinegar
50 g Vegg White
10 g Olive Oil
5 g Sugar
10 Leaves of Basil

Blend the tomatoes with the salt. Hang them overnight in a superbag and catch the clear tomato juice. Combine all the ingredients and blend with a hand blender. Strain the liquid and blend again to create a foam. Let it rest for a minute and plate with a spoon taking the upper, foamy layer.

FROZEN

TEXTURE

Airy and porous with a quick, clean melt.
Stable aeration without raw-egg handling.



COCONUT FOAM

Frozen Coconut foam with mango ragout and lime

INGREDIENTS

250 g Coconut Milk
50 g Vegg White
30 g Sugar
20 g Lemon Juice
25 g Cocoa Butter

Heat the coconutmilk over low heat to about 50 degrees celsius. Add Vegg White, sugar, lemon juice and cocoa butter and stir well. Pour in an ISI siphon and charge with two capsules. Let it cool down in the fridge and shake occasionally. Pour into a pre-frozen container and freeze the foam. Take the foam out with a spoon and serve straight away.



FROZEN PASSIONFRUIT – MANGO MOUSSE

Frozen passionfruit – mango mousse with caramelized cocoa nibs and whipped white ganache

INGREDIENTS

150 g Passionfruit Juice
100 g Mango Puree, strained
50 g Vegg White
60 g Sugar 20 g Lime Juice
1 Pc. Leaf of Gelatin

Soak the gelatin leaf in ice cold water. Heat the passion fruit juice slightly to about 50 degrees celsius and dissolve the gelatin in it. Combine with all the ingredients and blend quickly. Fill in an ISI bottle and charge with two capsules. Pour into a pre-frozen container and freeze the foam. Take the foam out with a spoon and serve straight away.

THE PRODUCT

Like egg white, but better.

The vegan foaming and texturizing agent built for professional bars and restaurants.



01 Neutral Profile
Zero taste, zero aroma — let your ingredients shine.

02 Perfect Texture
Creates small bubbles with smooth and silky texture. Stable and delicious to eat!

03 Effortless Workflow
Scalable recipes and consistent result.

04 Makes Work Faster and Easier
No protein, no curdling. Stable with alcohol and citrus makes it the perfect for prebatches.

05 Long Shelf Life
12 months, no special storage requirements. Post opening refrigerate and use for up to 30 days.

06 Safe and Troublefree
Zero risk of Salmonella poisoning, a safe and HACCP-friendly solution for your business.

Scan to see where to buy

vegg-white.com info@vegg-white.com instagram.com/vegg-white

Vegg White Sp. z o.o. Chmielna 73 00-801 Warsaw, PL