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Taste Tint: Vegan "Grammelschmalz"

by Lisa Schantl



Want to taste Tint? We've found super tasty bread spreads in the colors of our lettering! Cheers to our recipe for beige: "Vegan Grammelschmalz," a traditional Austrian spread made vegan!



Vegan Grammelschmalz (c) Carmen Teubenbacher

Ingredients:

- 250 g coconut oil (hardened)
- 3-4 tablespoons canola oil
- 2 regular onions
- 2 cloves garlic
- 30 g oat flakes
- 3-4 tablespoons soy sauce
- 2 teaspoons marjoram
- 2 teaspoons thyme
- 1/2 teaspoons cumin, minced
- salt and pepper

Preparation:

Cut onions and garlic finely.

Heat oil in a pot and roast the onions.

Add oat flakes and garlic, mix thoroughly, and roast for 1 minute. Add marjoram and thyme, and mix, and roast for 1 minute. Add cumin, salt and pepper, and reduce to low heat.

Add soy sauce, small pieces of coconut oil (hardened) and melt on lowest heat.

Then fill into a jar and cool in a refrigerator. As soon as the oil starts to harden again, mix with a spoon to spread the oat flakes in the whole jar. Repeat until cool and hardened.

Especially enjoyable on brown bread! Mahlzeit (engl. enjoy your meal)!



Grammelschmalz label at our launch party (c)

Carmen Teubenbacher

Recipe based on pinkanemoneblog.wordpress.com