



# VEGAN WHISKY SAUCE

## INGREDIENTS

- 100ml Whisky
- 1 Shallot - finely diced
- 2 Garlic Cloves - finely chopped
- 1 Bay Leaf
- 1 ½ Tbsp Vegan Block Butter
- 200ml Full-Fat Coconut Milk
- 200ml Vegetable Stock
- 1 tsp Dijon Mustard
- Salt and Pepper - to taste

## METHOD

Heat the butter in a pan over medium-heat until it melts and add the shallots. Cook until soft and then add the garlic and bay leaf to the pan. Cook for about a minute and add the whisky. Simmer until the whisky is absorbed by the shallots.

Pour in the stock and simmer for 5-10 mins until the stock has reduced by half and then stir in the coconut cream and dijon mustard. Simmer for another 5 mins until the sauce has thickened slightly. Season with salt and pepper and serve with vegan haggis!