Foodie Gift Guide

saramelised nuts

5 SERVINGS, 15 MIN PREP TIME

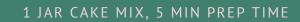
- 1cup (200g) sugar
- 3/8 cup (100ml) water
- 200g almonds
- optionally: a little cinnamon & vanilla extract

Heat up sugar and water, stir and bring it to a bubble. Stir almonds in and let them caramelise for 5-7mins while stirring constantly.

Place on a parchment paper and let them harden. Then break into pieces and enjoy.



ang sake mix





- 1 cup (130g) flour
- 1/2 cup (50g) cocoa powder
- 2/3 cup (135g) sugar
- optional: 1 package vanilla sugar
- 1Tsp salt
- 1 Tsp baking powder

Preparation:

Mix 1/2 cup (60g) mug cake mix, 1/4 cup (60ml) plant milk and 2 Tbsp oil and bake at 180C/360F for 25mins or microwave for 90sec

bonenade pasta stars

3 SERVINGS, 40 MIN PREP TIME

- 425g flour
- a pinch of salt
- 300ml water

Knead 5-7mins until it's a smooth dough. Rest 25mins.

Roll out the dough thinly, generously dust it with flour. Cut in your desired shape using e.g. a star cookie cutter.

Let them dry and fill in cute bags. They'll last 2-3 months and take about 4-5mins to cook.



SOF OIL



3 BOTTLES, 30 MIN PREP TIME

Heat up the oil on medium low heat, add either Rosemary, garlic or lemon peel and let it infuse for 20mins.

Let it cool and fill in bottles. This will last 2-3months.

Rosemary

- 3 springs Rosemary
- 150ml olive oil

Garlie

- 3 cloves garlic, peeled and smashed
- 150ml olive oil

Lemon

- zest of 1/2 lemon cut in stripes
- 150ml olive oil

really 9000 Spices

Together with plant-based chef Sebastian Copien and bio brand SoulSpice, we created these spices to transform any basic sandwich into a flavorful meal.

Get them separate or as a bundle. Use Code Maya10 for a 10% discount on everything.







AVAILABLE IN ENGLISH AND GERMAN

Make it Maya: 50 ways to surprise your friends and family with vegan classics or veganised interpretations of non-vegan recipes.

GERMAN ONLY

Over 100 vegan recipes for everyday life and special occasions! Irresistible vegan recipes from Maya's kitchen for every occasion.

Plant-based sneakers for executions.



For more plants on your plates and on your feet:

We teamed up with vegan French sneaker brand MoEa to create a unique Fitgreenmind sneaker crafted from corn, orange peel and palm material.

Pre-orders are back for a short time only—join the plant-based revolution! **

<u>Get your pair</u>

