

# Currywurst Sauce

A full and spicy sauce meant to be enjoyed with sausage as currywurst.

**Work:** 30 min | **Tags:** vegetarian | **Servings:** 2

## 1 Mix Dry Ingredients

Amount	Name	Note
10 g	Curry Powder	
5 g	Vegetable Broth Powder	
3 g	Smoked Paprika	
0.2 g	Cayenne Pepper	
25 g	Soy Sauce	
10 g	Worcestershire Sauce	
1 g	Carob Bean Gum	

Add to a pan, mix.

## 2 Add Wet Ingredients

Amount	Name	Note
500 g	Strained Tomatoes	
5 g	Lemon Juice	
50 g	Applesauce (unsweetened)	
80 g	Honey	try brown sugar instead for a vegan variant
20 g	Water	

- Add to the pan.
- Wash out the tomato can with the water, add to pan as well.
- Mix until combined.

## 3 Heat

Heat to boiling while stirring, let simmer for 10 minutes.

