



// Vegan Tofu Remoulade //



Serves 4:

Note

Our vegan Tofu remoulade goes very well with many raw vegetable salads and grilled vegetables.

Ingredients

400	g	Taifun Natural Tofu and whey
80	ml	sunflower oil
40	ml	white balsamic vinegar
1½		gherkins
1		celery stalk
1½	bunch of	chives
½	bunch of	leaf parsley
1	tsp	salt
1	tsp	pepper
1	tbsp	soya sauce (shoyu)
½	tsp	curcuma
½	tsp	curry powder
1	tsp	mustard

Preparation

Open the Tofu package and collect the whey in a bowl. Clean, peel and finely dice the celery stalk. Finely dice the gherkins. Rinse the chives and parsley, pat dry and chop finely. Blend whey, balsamic vinegar, soya sauce, sunflower oil, curry powder and curcuma and stir thoroughly.

Crush the Tofu with a fork. Place the Tofu in a bowl, add salt, pepper and mustard and finely puree with a hand-held blender. Gradually add the whey-vinegar-oil until it makes a smooth and homogeneous sauce. Stir in the diced vegetables and chopped herbs.

