



// Vegan Tofu Terrine with Chili and Spring Onions //



Serves 4 to 6:

Note

Our Tofu terrine is also delicious when served cold with a fine herb vinaigrette or our Tofu remoulade. Once prepared, the terrine will last three days if chilled properly.

Ingredients

800	g	Taifun Natural Tofu and whey
75	ml	vegetable oil
3		spring onions
2		fresh red chili peppers
1	tbsp	granulated vegetable stock
1	tsp	salt
1	pinch of	ground nutmeg
1	pinch of	pepper
2	tbsp	lemon juice

Preparation

Open the Natural Tofu, collect the whey. Place the Tofu between paper towels and press to drain. Then crush the Tofu and blend with the spices, salt and the vegetable stock in a food processor. Gradually add the oil and lemon juice continuing to blend until until it makes a smooth and homogeneous mixture. Season to taste with pepper and nutmeg.

Wash the chili peppers, remove the seeds. Finely dice the chili peppers. Rinse and clean the spring onions and cut them into fine rings. Fold in both into the Tofu mixture.

Line a loaf pan (1,000 ml) with cling film and leave a bit of extra cling film around the edges. Pour the Tofu mixture into the loaf pan, smooth the top and cover with the protruding cling film.

Prepare a bain-marie (water bath) for the loaf pan, making sure the water is half way up the sides of the loaf pan and the loaf pan is not floating. Preheat the bain-marie in the oven to 130°C. Cook the terrine in the bain-marie for 40 - 50 minutes. Take the terrine out of the oven and let it rest for 5 minutes. Open the cling film and turn out the terrine. Carefully cut into slices and serve to taste with salad or side dishes.

