



Inspiring RECIPES

Crispy spiced smoked tofu with GEM® avocado, charred sweetcorn & piquillo pepper salsa & wilted spinach

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Anna Hansen, owner and chef at The Modern Pantry, one of London's most loved restaurants, has developed three amazing brunch recipes for us, all with GEM® as the star of the show. This delicious vegan brunch provides is not only colourful, but an explosion of flavour on the plate. A sure fire hit amongst all your friends, even the ones not so keen on tofu!



INGREDIENTS

For the GEM® Avocado, sweetcorn & piquillo pepper salsa:

- 1 red onion
- 2 cloves garlic
- ½ tsp sweet smoked paprika
- 30 ml sherry vinegar
- 1 sweetcorn, kernels removed, cob discarded
- 2 GEM® avocado, peeled and stoned and then diced
- 4 piquillo peppers, diced
- ½ a large bunch coriander including stalks, finely chopped
- 3 spring onions, finely sliced
- 50 ml Extra Virgin olive oil, plus a little to cook the sweetcorn and onion
- 20 ml yuzu juice – if you can't find yuzu juice, replace with lime juice
- ½ lemon, juiced
- Maldon sea salt to taste

For the tofu:

- 2 packets smoked tofu cut in to 4 even slabs each
- 1.5 tbsp corn flour
- 1.5 tbsp gram flour – chickpea flour
- 1.5 tbsp garam masala
- 1 tbsp Urfa chilli – if you can't find urfa chilli in your local supermarket, replace with pul biber or Aleppo chilli instead. Half the amount if using ordinary dried chillies
- 1 tsp salt
- Coconut oil for frying

To serve:

- 1 bag spinach, washed

METHOD

For the salsa:

Heat a little oil in a pan over moderate heat and add the onion and garlic. Cook for 5 minutes or until soft and beginning to caramelise. Add the smoked paprika, cook for another minute stirring frequently, then add the sherry vinegar. Continue to cook until the vinegar has completely evaporated. Tip in to a medium bowl and set aside to cool.

Clean the pan and return to the hob. Add a little more oil and heat over high heat. When smoking hot add the corn kernels and cook, covered with a lid, until they start to pop and colour. Then take the pan off the heat and add the corn to the onion in the bowl. Set aside to cool.

Once cool, add the remaining ingredients and mix carefully, but well. Check seasoning and adjust to taste. Set aside until ready to serve.

For the tofu:

Mix the flour, spices and salt together. Heat the coconut oil in a pan over a moderate heat. Once the oil is hot, dust the tofu liberally in the flour mix and shallow fry for three minutes or so on each side until crisp. Drain on a paper towel.

To serve:

Gently wilt the spinach in a pan with a little Extra Virgin olive oil and divide between four plates. Lay two pieces of the tofu on each plate and then scatter liberally with the salsa.