



UNIT 7 – Recipe 3

Marinated Tofu

for 2 persons

Quantity / Ingredients

250 g tofu
2 tbsp oil
4 tbsp soy sauce
2 tbsp Sherry (optional)
2 (organic) lemons
 $\frac{1}{4}$ chilli pepper or red pepper,
finely chopped
10 radishes, sliced
1 bunch of chives, cut into fine rolls
1 pinch of sea salt
1 pinch of pepper from the mill
Oliveoil

Tbsp = Tablespoon

Preparation:

- Pat the tofu dry and cut into thin slices, then marinate with sauce and place on a plate.
- Sauce: Mix the oil, soya sauce, sherry and the juice of one lemon, season with sea salt and pepper.
- Prepare the chilli or pepper, deseed, finely dice, add to the sauce and leave to infuse for 30-40 minutes.
- Top with the radish slices, chopped chives and the second lemon slice, add oliveoil on top before serving.





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