



FRIED TOFU IN AN ITALIAN LEMON SAUCE



QimiQ BENEFITS

- Acid stable and does not curdle
- Problem-free reheating possible
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE TOFU

600 g	Tofu, fresh
	Salt
	Cayenne pepper
1 tbsp	Soya sauce
1 tbsp	Butter
1 tbsp	Olive oil

FOR THE SAUCE

250 g	QimiQ Cream Base
2	Shallot(s), finely chopped
10	Basil leaves, coarsely chopped
1 tbsp	Butter
1 tbsp	Sunflower oil
	Lemon juice, to taste
500	Vegetable stock
	Lemon peel
	Salt
	Cayenne pepper

METHOD

1. Dice the tofu. Marinate in the salt, chilipepper and soya sauce and allow to draw for 10 minutes. Fry for 5-8 minutes until golden brown in the butter- oil mixture. Remove from the pan and keep warm.
2. For the sauce: fry the shallots and basil until soft in the oil used for the tofu. Douse with the lemon juice and add the vegetable stock.
3. Add the lemon zest, salt and pepper and continue for approx. 5 minutes over low heat.
4. Finish the sauce with the QimiQ Sauce Base. Add the fried tofu and season to taste.