



Bao 寶林 Lin

Festive Tofurkey



Serves 10-12

Ingredients:

DOUGH

- 5 pcs Firm Tofu (850g)
- 1 cup Chickpea Flour
- 2 1/2 tbsp Tomato Paste
- 3 tbsp Cooking Oil
- 2 tbsp Soy Sauce
- 1/2 tsp Salt
- 1 tsp Sugar

STUFFING

- 450g Potato
- 300g Frozen mix vegetable (carrot, corn, pea)
- 3 pcs Oyster Mushroom
- 240g Vege Chicken Mince
- 15g Fresh thyme
- 2 tbsp Nutritional Yeast (cheese flavour, optional)
- 15g Sage Leaves
- Pinch of Salt
- Pinch of White Pepper Powder

DIPPING SAUCE:

- 2 tbsp Natural Black Bean Sauce
- 3 tbsp Korean Honey Citron Tea
- 2 tbsp Water

TOFURKEY

- Few Cloves
- 2 tbsp Apricot Jam

Preparation

1. DOUGH

- Place tofu in paper towel. Press the tofu to remove excess liquid.
- Blend pressed tofu and all other ingredients in a food processor until fully combined and a thick uniform mixture forms.

2. DIPPING SAUCE

- Put all ingredients into a saucepan and bring to boil.

3. STUFFING

- Chop oyster mushrooms into 1cm x 1cm cubes.
- Roughly chop fresh thyme. Finely chop sage leaves. Put aside.
- Peel and cut potatoes into small cubes.
- Pull the veggie chicken mince into pieces. Put aside.

4. STUFFING (cooking)

- Boil the small potato cubes until soft. Drain.
- In a cooking pan, stir-fry the oyster mushroom cubes with NO oil until most of the liquid has evaporated. Take out and put aside.
- Clean the pan and heat up olive oil. When oil is half-heated, add in thyme until the aroma emerges.
- Add frozen mixed vegetables. Stir-fry until half-cooked.
- Add veggie chicken mince, cooked potato cubes, and oyster mushroom cubes together, and stir-fry.
- Add salt and white pepper powder to flavour.
- Once everything is cooked, turn off heat. Toss in sage leaves and nutritional yeast. Mix well.

Instructions

5. TOFURKEY

- Transfer onto baking paper and roll dough to approx 6 to 7cm thick.
- Spread the stuffing across the center of the dough. Roll into a loaf.
- Place the loaf on baking paper into the oven. Bake for 30 mins at 180°C.
- Take out the tofurkey. Insert a few cloves on top of tofurkey. Brush apricot jam over the tofurkey.
- Bake for another 10 mins at 160°C (or until brown) and firm to the touch.
- Remove tofurkey. Let it set for 10 mins. Slice and serve with the dipping sauce while warm or as desired.

