

Burmese Tofu, Roasted Red Pepper Sauce, and Herbed Garlic Cashew Cheese

Ingredients

- Half a cup arugula or sprouts

For the Burmese Tofu

- ½ cup chickpea flour
- 1 tbsp. nutritional yeast
- ½ tsp. salt

For the Roasted Red Pepper Sauce

- 2-3 red bell peppers
- 2 cloves of garlic
- 1 lemon, juiced
- 1 tbsp. capers
- ½ cup flax milk
- 1 tbsp. cornstarch
- Salt and pepper, to taste

For the Garlic Herbed Cashew Cream

- ½ cup (60 grams) raw cashew pieces
- ½ lemon, juiced
- 1 clove garlic
- 2 tbsp. nutritional yeast
- 1 tbsp. coconut oil
- ½ tsp. dried thyme
- ½ tsp. dried basil
- Pinch dried dill
- Pinch dried rosemary
- Salt and pepper, to taste
- 2 tbsp. fresh parsley, finely chopped

Steps

1. **Make the Burmese Tofu**- this must be done at least 1 hour ahead of time, and can be done a couple days earlier if wanted. Lightly grease an 8x8 inch glass pan and set aside. Add the chickpea flour, nutritional yeast, and salt to a jar and shake to combine. Add 1 cup of water to the dry ingredients, and shake well to remove any



lumps. Place a second cup of water on to boil in a medium sized saucepan, and once it has boiled reduce the temperature to medium. Pour the chickpea mixture into the hot water and stir with a silicone spatula, scraping the sides and bottom while the chickpea mixture thickens. Simmer for 8-10 minutes, until the mixture is thick and glossy, and then pour into the greased dish. Let sit at room temperature for at least 1 hour to set, and then transfer to the fridge for longer storage.

2. Make the Red Pepper Sauce: Preheat the oven to 500°F (260°C), and place the peppers on a greased baking sheet. Roast for 25 minutes, until they are blackened, and remove from the oven and wrap in a clean dish cloth. Let them sit for 10 minutes before taking them out, peeling off the skins, and removing the seeds and stems. Add the peppers with all the other sauce ingredients to a blender, and blend until smooth. Before serving heat the sauce in a saucepan, stirring frequently, until thickened.

3. Make the Cashew Cheese: Boil the cashews in water for 10 minutes, and then drain. Add all the ingredients besides the parsley to the blender, and blend until smooth. Fold in the chopped parsley.

4. Assemble: Preheat the oven to 400°F (200°F). Cut the Burmese tofu into nine squares, brush with oil (optional), and place on a baking sheet. Bake for 20 minutes, then remove from the oven. To serve, spread a generous spoonful of red pepper sauce on a plate. Add tofu squares (as many as desired), add a small amount of cashew cheese, a few sprouts or arugula leaves, and finish with a generous amount of cashew cheese (spooned or piped). Serve warm and enjoy!