

# Smoked Tofu, Shiitake and Potato Adobo

## Ingredients

Serves 4

- 400g Tofu - Smoked
- 20ml Sweetened Black Rice Vinegar
- 20g Coconut Sugar
- 20g Shiitake Mushrooms
- 10g Chopped Garlic (Puree)
- 2 Bay Leaves
- 160g Pak Choi
- 200g Maris Piper Potatoes (peeled and diced)
- 20ml Kikkoman Tamari Soy Sauce
- 10g Arrowroot
- 10g Notorious Nooch - Smoky Bacon
- 2g Freshly Ground Black Pepper
- 30g Sweet Chilli Sauce
- 10ml Chiltern Rapeseed Oil

## Method

- Cube and roast the tofu for 30 minutes at 150°C.
- Soak the mushrooms in 1 litre of boiling water for 30 minutes.
- Fry the garlic in a little oil until fragrant (2 minutes).
- Add the bay leaves, coconut sugar, vinegar and sweet chilli sauce and fry for 2 minutes.
- Add potatoes and shitake mushrooms with water and bring to the boil. Simmer until potatoes are cooked.
- Mix arrowroot with 100ml water and whisk into the adobo.
- Add tofu and simmer in the sauce for 5 minutes.
- Stir fry the pak choi in the flavoured oil.
- Season the adobo with tamari sauce and pepper.
- Arrange as shown and sprinkle over the Nooch bacon

