

Tikka Tofu Vegan Korma

- Tikka
- 400g firm tofu, diced into large chunks
- 125g soya yoghurt
- 1 tbsp. coriander powder
- 1 tbsp. cumin powder
- 1 tsp. garam masala
- 5 cardamom pods, seeds only
- 1" chunk of ginger, peeled
- 2 large cloves of garlic, peeled
- 1 tsp. turmeric
- pinch vegan friendly red food colouring powder (optional)
- 1 tbsp. tomato puree
- 1/2 tsp chilli powder
- juice of 1/2 lemon
- Sea salt
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- Korma
- 1 tbsp. coconut oil
- 1 small onion, chopped chunky
- 3 large cloves garlic, peeled
- 2 " chunk ginger, peeled
- 1 small red chilli (optional)
- 7 cloves
- 7 cardamoms; seeds only
- 1 tsp. turmeric
- 1 tbsp. coriander powder
- 1 tbsp. cumin powder
- 30g coconut cream block, grated
- 1 tbsp. desiccated coconut
- 2 tbsp. ground almonds
- 100ml coconut cream (you can just use the thicker layer in a tin of coconut milk)
- 1 tbsp. maple syrup
- juice of 1/2 lemon
- 1 bay leaf
- 1 tsp. garam masala

Marinate the tofu the night before, place all of the tikka ingredients into a blender and make a paste, coat the tofu and leave in the fridge overnight.

Curry:

No need to chop the onion, garlic or ginger as we are blending everything.

Heat the coconut oil, then add the onions and soften slightly, add the garlic, ginger, chilli (whole) cook until soft. Add the cloves, cardamom, turmeric, coriander/cumin powders, stir well.

Grate in the creamed coconut block, mix and cook for a few minutes more.

Add a little more coconut oil if it sticks.

Place all of this in a smoothie maker or blender and make a smooth paste.

Scrape the paste back into the pan and cook on a low heat, add the desiccated coconut and almonds, cook for a few minutes. Add 100ml water. Keep stirring as it will stick.

Add the coconut cream, maple syrup, lemon juice, bay leaf and garam masala. Season well with salt, and taste. Set aside.

Meanwhile, heat a griddle pan and skewer the tofu. Cook until the tofu is charred on each side.

Add the tofu to the curry and stir. Serve with rice.