

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

TOFU

First, preferably the day before, press as much liquid from the tofu as possible. Remove it from the packaging and wrap it in a clean tea towel or several layers of kitchen paper. Place it on a chopping board, put another board on top and weigh it down with a heavy pan or some books. Leave for 15–30 minutes to release the excess liquid.

Once pressed, place the tofu in a dish. Add all of the tikka marinade ingredients to a blender and blend to a paste. Coat the tofu well with the marinade, cover 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 onion and soften slightly. Add the garlic, ginger and whole chilli and cook until soft. Add the cloves, cardamom, turmeric, coriander and cumin powders and stir well.

Grate in the creamed coconut block, mix and cook for a few minutes more. Add a little more coconut oil if it starts to stick.

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 and cook for a few minutes. Add 100ml water and 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.