

# Tofu masala



Vegan butter tofu masala

For 3-4 servings:

150 g tofu, cubed

2 tomatoes

chilli / chilli powder

2 cm ginger

4 tablespoons soy yogurt

1 tablespoon oil

1 teaspoon cumin seeds

1 tsp coriander powder

$\frac{1}{2}$  teaspoon turmeric

$\frac{1}{2}$  teaspoon garam masala

1 tablespoon flour

fresh coriander and chilli for garnish (optional)

Blend the tomatoes, chilli/chilli powder (to taste) and ginger with a blender / food processor.

Mix the tomato sauce with the yogurt, coriander powder and the flour.

Heat the oil in a pan and add the cumin seeds. Fry for 2-3 minutes, until they begin to pop. Add the sauce and simmer approx. 5 minutes, stirring frequently.

Add the tofu, turmeric and the garam masala. Cook for another

few minutes.

Garnish with finely cut fresh coriander and/or chilli.

Serve with basmati rice / biryani and / or naan bread.