

# TOFU SKEWERS

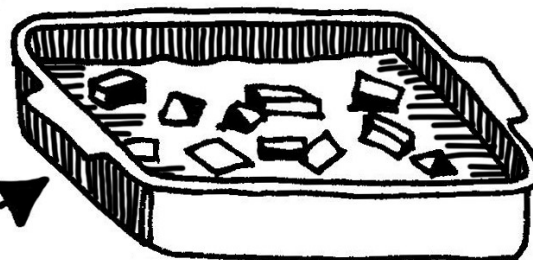


①

DICE  
200g  
TOFU

②

MARINADE TOFU FOR  
20 MINS



TO MAKE THE MARINADE

- ▶ 100 ML SOY SAUCE
- ▶ 2CM PIECE GINGER (FINELY CHOPPED)
- ▶ LEMON JUICE
- ▶ HANDFUL MIXED HERBS

③

ROLL THE MARINATED  
TOFU IN 2-3 TBSP  
SESAME SEEDS



④

THREAD ONTO SKEWERS WITH:

BUTTON MUSHROOMS  
(6-8)

CHERRY TOMATOES  
(8-10)

RED PEPPER  
(1, DICED)



⑤

GRILL OVER EMBERS FOR 15 MINUTES,  
TURNING REGULARLY

JBH BRAIME