



Saag Tofu (Serves four)

Ingredients

Approx. 450g unflavoured, firm tofu – chopped into cubes
3 tablespoons Mama Dor's Saag Aloo spice blend
1 heaped tablespoon cornflour
250g spinach
400ml coconut milk
Juice of one lemon
½ teaspoon chilli flakes
Handful fresh coriander
1 red onion, quartered
Extra virgin olive oil

Method

In a bowl, marinate the tofu with 1.5 teaspoons of the Saag Aloo spice blend, and the cornflour. No need to add any liquid; just mix well and set aside for about 30mins.

In the meantime, add the spinach, coconut milk, lemon juice, chilli flakes, coriander, red onion and 1.5 tsps of the Saag Aloo spice blend to a liquidiser and blend until smooth.

When you're ready to cook, heat a large non stick frying pan with about 2 tablespoons of oil and carefully add the tofu. Cook on a high heat, turning frequently until the tofu is crisp on the outside and soft in the middle. Remove the tofu and leave to drain on some kitchen paper to remove any excess oil.

In the same frying pan, add the spinach blend and leave to simmer for 10-15mins, until you have a thick creamy sauce. Taste and season with extra salt, if required.

Add the tofu to the sauce, and allow to reheat but not overcooking as the tofu will lose the crispiness otherwise.

Serve with homemade paratha or chapatis.