

Kimchi Tofu on torn iceberg



0 made it | 0 reviews



Simon Toohey

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Tea infused
- Festivities Name
Autumn
Spring
Summer
Winter

Used Teas



Digestive Natural
Herbal Infusion

Ingredients

Kimchi Tofu on torn iceberg

- 1 Iceberg lettuce
- 20g Blanched almond
- 150g Silken tofu



- 150g Kimchi
- 2 Dilmah Digestive tea bags
- 20ml Hemp oil
- Salt and pepper

Methods and Directions

Kimchi Tofu on torn iceberg

- Tear the iceberg lettuce from the stem into quarters or rough shapes. Place in a bowl.
- In a blender blend the tofu and the kimchi and some salt and blitz till smooth.
- Pour liberally over the lettuce, sprinkle over the tea, blanched almonds and some hemp oil and serve up.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 22/11/2024