

# Tofu Scramble with Cabbage and Chilli Sambal

Servers 4

## Ingredients

- 2 tbs light-flavoured oil
- 2 garlic cloves, crushed
- 2.5cm piece fresh ginger, peeled, grated
- 4 spring onions, finely chopped
- 1 1/2 tsp each curry powder, ground turmeric & ground coriander
- 560g silken tofu, drained

### CHILLI SAMBAL

- 5 red chillies, roughly chopped
- 4 garlic cloves, roughly chopped
- 2.5cm piece galangal, peeled and roughly chopped
- 2.5cm piece fresh ginger, peeled and roughly chopped
- 1 large eschalot, roughly chopped
- 3 tbs light-flavoured oil
- 1 tbs chilli flakes
- 60g palm sugar, crumbled or grated
- 2 tsp tamarind paste
- 1 tbs tamari
- Juice of 1/2 lime

### TO SERVE

- 1/4 firm white cabbage, shredded
- 1 medium cucumber, peeled into ribbons
- 1/2 cup each loosely packed mint & coriander leaves
- Juice of 1 lime
- Olive oil
- 4 slices sourdough bread
- 1/3 cup crispy shallots

## Directions

### Step 1

For the chilli sambal, mix the chillies, garlic, galangal, ginger and eschalot to a paste in a small food processor or mortar and pestle. Heat the oil in a frying pan over medium heat and fry the paste for 5-8 minutes until dark red and fragrant. Add the chilli flakes and palm sugar and stir to dissolve the sugar. Add the tamarind paste and tamari and cook for a further 2-5 minutes until the sauce is thick. Remove from the heat, add the lime juice and leave to cool. This can be stored in the fridge for up to a month.

### Step 2

To make the tofu scramble, heat the oil in a large non-stick frying pan over medium-high heat. Fry the garlic and ginger for 1 minute, then add the spring onions, curry powder, turmeric and coriander and fry, stirring, for a further minute. Crumble in the silken tofu and stir to coat in the spice mixture – the tofu will look like scrambled eggs.

### Step 3

Toss together the cabbage, cucumber and herbs with the lime juice and a good splash of olive oil. Season well.

### Step 4

Toast the bread under a hot grill until golden. Top each slice of toast with tofu and add a handful of cabbage, cucumber and herbs. Sprinkle with crispy shallots and serve with a generous spoonful of chilli sambal.