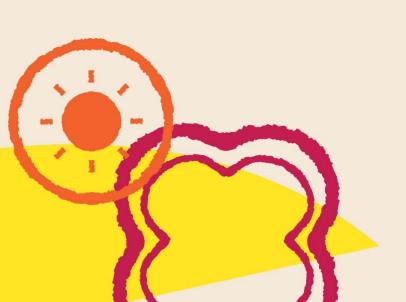


# Northern Vegan Christmas Festival





# Tofu Bulgogi



Serves 2-3 as a canapé

Dairy-free, egg-free, nutfree, vegan

Preparation: 10 mins

Cooking: 15 mins

## **INGREDIENTS**

#### For the sauce:

- 1tbsp cold water
- ½ tbsp soy sauce
- ½ tbsp brown sugar
- ½ tbsp rice vinegar
- 1/4 tbsp dark soy sauce
- 1/4 tsp vegetarian gochujang paste
- 1/8 tsp black pepper
- ½ tsp mirin
- ½ tsp blended sesame oil
- ½ tsp garlic paste
- ½ tsp ginger paste

- 100g tofu, pressed for 30 mins
- ½ tbsp vegetable oil
- ½ onion, thinly sliced
- 1 spring onions, sliced into 2cm rounds

#### To serve:

4-6 whole little gem lettuce leaves

### To garnish:

- ½ tbsp sesame seeds
- ½ spring onion, green part only, thinly sliced



Tag us and use #CookAncoats in your photos for a chance to win a COOK! apron



Cook with the Vegetarian Society





# Tofu Bulgogi

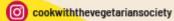
### **METHOD**

- 1. In a small bowl, mix all sauce ingredients together. Set aside.
- 2. Tear the tofu into bite size pieces.
- 3. In a frying pan, heat the vegetable oil on a medium heat. Add the tofu and cook for 3-5 minutes, until the edges start to crisp and the tofu is slightly golden. Add the onion and spring onion and cook for a further 5 minutes.
- 4. Pour the sauce over the tofu. Stir to fully coat the tofu. Cook for a further 1 minute until the sauce is hot.
- 5. Spoon onto the lettuce leaves. Garnish with sesame seeds and the green spring onion slices.
- 6. Serve immediately.



Tag us and use #CookAncoats in your photos for a chance to win a COOK! apron







# **Brussels Sprout Pakoras**



#### Serves 2

Dairy-Free, egg-free, gluten-free, nut-free, vegan, wheat-free

Preparation: 5 mins

Cooking: 8-10 mins

### **INGREDIENTS**

- 150g Brussels sprouts, finely sliced
- 100g gram flour
- ½ tsp garam masala
- ½ tsp chilli flakes
- ½ tsp coriander seeds
- ½ tsp salt
- 1 tbsp chopped coriander
- Approx 100ml cold water
- Vegetable oil for frying

#### For the dipping sauce:

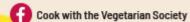
- 50g tahini
- 1 tbsp soy sauce
- 2 spring onions, finely chopped
- 1 clove garlic, crushed
- 1 tsp agave syrup
- A splash of cold water, if needed

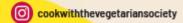
### **METHOD**

- 1. To make the dipping sauce: In a bowl, mix all ingredients until smooth.
- 2. Add a splash of water if needed until the sauce is a dipping consistency. Set aside to serve with the pakoras.
- 3. To make the pakoras: In a wok or deep saucepan, heat the oil on a medium heat.
- 4. In a large bowl, mix the gram flour and spices. Add the vegetables and mix until well combined.
- 5. Add approximately half of the water and mix well. Continue to add water in small increments until the batter is firm but pliable.
- 6. Carefully lower a generous teaspoon of batter into the hot oil and deep fry on a medium heat for 8-10 minutes, turning occasionally to ensure even cooking.
- 7. Remove from the oil and drain on kitchen paper.
- 8. Serve immediately.



Tag us and use #CookAncoats in your photos for a chance to win a COOK! apron







# **Pumpkin Spice Trifle Pots**



Serves 4

Dairy-free, egg-free, vegan

Preparation: 20 mins

### **INGREDIENTS**

- 250ml vegan custard (we used Oatly)
- 100g pumpkin purée (canned or homemade)
- 1/4 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground nutmeg
- 4 slices vegan sponge cake (vanilla or ginger)
- 2 tbsp maple syrup
- 2 tbsp golden rum
- 4 tbsp blueberry jam or compote
- 8 Biscoff biscuits
- 2 tsp crystallised ginger
- 2 tbsp chopped nuts, pecans or hazelnuts
- 200ml whippable vegan
- ½ tsp vanilla extract

### **METHOD**

- Make the spiced custard: In a bowl, mix the vegan custard with pumpkin purée, cinnamon, ginger, and nutmeg until smooth and well combined. Set aside.
- 2. Prepare the sponge layer: Cut the vegan cake into small cubes. Split the cake between 4 short tumblers or ramekins.
- 3. Make the syrup: Combine the maple syrup and rum in a small jug. Drizzle over the cake cubes to soak slightly.
- 4. Crumble the Biscoff biscuits onto the cake, reserving a little for the top.
- 5. Layer the trifle: Spoon the blueberry jam over the cake and biscuit layer. Add a generous layer of the spiced pumpkin custard. Sprinkle with chopped nuts and crystallised ginger if using. Reserve some of the nuts and ginger to garnish.
- 6. In a large bowl, whip the vegan cream and vanilla, until soft peaks form. Spoon over the top of the trifle.
- 7. Garnish with the reserved crushed Biscoff, nuts, and ginger.



Tag us and use #CookAncoats in your photos for a chance to win a COOK! apron



