



with the Vegetarian Society

# Northern Vegan Christmas Festival



# Tofu Bulgogi



Serves 2-3 as a canapé

Dairy-free, egg-free, nut-free, vegan

Preparation: 10 mins

Cooking: 15 mins

## INGREDIENTS

### For the sauce:

- 1 tbsp cold water
- ½ tbsp soy sauce
- ½ tbsp brown sugar
- ½ tbsp rice vinegar
- ¼ tbsp dark soy sauce
- ¼ tsp vegetarian gochujang paste
- ⅛ 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

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# 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.

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# 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.

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# 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)
- ¼ tsp ground cinnamon
- ¼ tsp ground ginger
- ¼ 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

1. 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.

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