

Tofu Cubelings

Makes 48

Ingredients

- 200 g natural tofu
- 1 large glove garlic
- 1 tsp. Tamari or soy sauce
- 2 tsp. balsamic vinegar
- 1 tsp. vegetable consommé powder
- 1 tsp. herbs de Provence
- 1 tsp. sweet paprika powder
- 2 tbsp. olive oil
- 24 cherry tomatoes
- ½ cucumber
- 48 toothpicks
- 1 orange

Preparation

- Cut the tofu into at least 48 small cubes (ca. 1.5 cm x 1.5 cm) and put them into a bowl.
- Peel, chop and mix the garlic with the tofu.
- Add Tamari or soy sauce, balsamic vinegar, vegetable consommé powder, herbs de Provence and paprika powder, stir well and let it rest for at least 1 hour.
- Fry the cubes with the olive oil in the pan until brown.
- Cut the cucumber in 24 cubes.
- Divide the orange in half and put the two halves on a plate with the flat side facing down.
- Skewer the one half of the tofu cubes together with a cherry tomato with a toothpick. Do the same with the other half together with the cucumber pieces. Stab them into the orange halves.

Tip: The cubes go also well with salad and bread.

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