

RECIPE

Tofu Skin Sushi Rolls



Prepping time **30 minutes**

Cooking time **15 minutes**

Serves **6 people**

Diet **vegan**

Tips

These are incredibly delicious though a bit of a challenge to wrap. Go slowly and wrap tightly to ensure the end product doesn't fall apart when sliced. Also, feel free to put the seaweed on the outside instead of the tofu skin

Ingredients

Filling:

- 1 cup cooked vermicelli
- 2 cups bean sprouts
- 2 tbsp soy sauce
- 1 tsp white pepper
- 1 tbsp mushroom oyster sauce
- 1 tsp mushroom powder
- 1/4 carrot, julienned
- 2 tbsp oil
- 6 dried shiitake mushrooms, rehydrated and sliced
- 1/2 cup soybean meat, julienned

Wrapping

- 8 fresh tofu skins
- tofu sheet (necessary for strength) or seaweed
- 1/4 cup flour
- 2 tbsp water
- 2 tbsp butter
- 2 tbsp oil

Preparation

1. Fry carrots, shiitake mushrooms and soybean meat for 5 minutes or until carrots are softened. Add other filling ingredients and toss to combine then cool
2. Make a paste using flour and water
3. Unwrap tofu skin and place 1/2 a tofu sheet (or seaweed) on top. Add ~1cup of filling inside and roll tightly with flour mixture. Repeat with rest of filling.
4. Melt butter and oil in a flat pan on medium heat and fry tofu rolls on all sides until golden brown.
5. Slice when cooled and serve