

Vegan Scrambled Eggs

10–15 Min

Preparation

1. First pat the tofu dry with a piece of paper towel. Then use your hands or a fork to roughly crumble.
2. Now heat the oil in a pan then add the tofu. Season with the granulated onion and lightly fry for 4–5 minutes, stirring occasionally.
3. Then sprinkle over the yeast flakes, Kurkuma, a pinch of pepper and the paprika powder and give a good stir. Then add the soy yogurt and stir. Allow to infuse over a low heat for 2–3 minutes.
4. Finally season with a pinch of kala namak and serve with freshly chopped herbs.

Ingredients 2 Portions

= Kotányi Produkte

200 g	Tofu
2 tbsp.	Vegetable oil
2 tsp.	Yeast flakes
75 g	Soy yogurt, natural (unsweetened)
1 pinch	Kala namak
0.5 tsp.	Turmeric, Ground
0.5 tsp.	Paprika Special Sweet
1 pinch	Pepper Rainbow, Whole