



Ingredients 2 Portions

🖊 = Kotányi Produkte

200 g Tofu

2 tbsp. Vegetable oil

Yeast flakes 2 tsp.

75 g Soy yogurt, natural

(unsweetened)

Kala namak 1 pinch

0.5 tsp. ▼ Turmeric, Ground

0.5 tsp. ◆ Paprika Special Sweet

1 pinch ◆ Pepper Rainbow, Whole

Vegan Scrambled Eggs

(可 10-15 Min **(** 口 口 口





Preparation

- First pat the tofu dry with a piece of paper towel. Then use your hands or a fork to roughly crumble.
- 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.
- 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.
- Finally season with a pinch of kala namak and serve with freshly chopped herbs.

