



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

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.

