

Fabergé: Tofu Scramble



Ingredients for egg mix

- 18 ounces silken tofu, small cubes
- 1 cup soy milk
- 3 tbsp brown rice flour
- 3 tbsp corn starch
- ¼ tsp turmeric, ground
- ¾ tsp salt & pepper, ground
- 1/8 tsp cayenne, ground

Ingredients to cook and garnish

- Coconut oil (to coat the pan)
- Any fresh vegetables - we love... oyster & shitake mushroom, spinach, roasted tomatoes, caramelized onions
- Chives or spring onion, chopped finely (for garnish)

Directions for vegan egg

1. Add the ingredients for the egg in a blender, blend until smooth
2. Set oven to Broil.
3. Using an oven-safe non-stick pan, adjust your heat to medium-high.
4. Add coconut oil to coat your pan.
5. Sauté, fresh vegetables and remove from pan, set aside.
6. Reheat the pan.
7. Add coconut oil to coat your pan.
8. Add Tofu scramble mix.
9. Cook like the same way as an omelette - until one side is crisp and browning.
10. Add sautéed vegetables on top of the scramble.
11. Place your pan in the oven for 5 minutes to cook the top evenly.
12. Flip into a plate. Garnish with finely chopped herbs.
13. Season to taste.