



Tahini Tofu Terrine

By Eerainuh

Ingredients

- 1 block of organic firm **tofu** (300gr)
- 1 tbsp **nutritional yeast**
- 1 tbsp **vegetable stock powder**
- ¼ tsp **black salt**
- 1 tbsp **Tahini**
- 1 clove of **garlic**, minced (or more, taste as you go)
- ½ cup **almond milk**
- ½ cup **water**
- 8 tsp **agar agar powder**

To do

1. In your food processor, blend the tofu, yeast, stock powder, salt, Tahini and garlic
2. while blending, pour in oil
3. Taste! At this point you can easily tweak flavors. Add herbs or spices, salt, pepper to taste
4. Pour the milk and water into a small sauce pan, and add agar agar powder. (Have your plastic or silicon containers ready for the next step).
5. Heat liquid, and as soon as you see it thicken, add to the tofu mixture to the running machine
6. Blend well and pour in containers
7. Gently drop the containers on your bench top to make the mixture fill them up neatly
8. Place in fridge and give a few hours to solidify nicely, and then pop out of mould. Eat on toast or with crackers, or use in salads.

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