

CAESAR SALAD

Vegan Chef
Gabriele Bonomi



INGREDIENTS:

CHICKEN ALTERNATIVE:

400g firm Tofu
Salt & Pepper
Mix for Indonesian Rice
2 tbsp cornstarch
2 tbsp lemon juice

BACON ALTERNATIVE:

1 aubergines
1 tbsp smoked paprika
Salt & Pepper
2 tbsp oil

DRESSING:

4 tbsp vegan mayo
½ shallot Onion
2 garlic cloves
1 tsp capers
1 tsp lemon juice
Salt & Pepper

DIRECTION:

Slice the tofu in strips, season with salt, pepper and the Indonesian mix for rice. Add some cornstarch and lemon juice to obtain a small layer of crust on the tofu. Bake 12-15 minutes at 210 degrees.

Chop the aubergines in small cubes and marinate with oil, smoked paprika, salt, and pepper. Roast in the oven for 12-15 minutes at 210 degrees. It needs to be crunchy!

Make a vegan mayo. Add onion, garlic and capers. Blend till the paste is smooth. Check the taste and add extra lemon, salt and pepper. If needed, add extra oil.

Combine the caesar salad using fresh iceberg, lettuce, and sliced radish as a garnish.



VEGAN BEAR CHEF