



# Vegan 'Fish' & Chips

Serves 4



This is a modern take on Britain's original street food, fish and chips. Our Organic Tofu and Chips recipe combines crispy batter with light soft tofu, brought together with capers and gherkins.

## Ingredients

400g Cauldron Organic Tofu, drained and pressed, cut into strips approx. 4 cm thick, 10cm long  
Vegetable oil to fry the tofu

### For the batter

100g plain flour  
½ tsp salt  
1 tsp baking powder  
150ml sparkling water  
Pinch of turmeric

### For the caper & gherkin layer

2 tbsp capers, finely chopped  
2 tbsp mini gherkins, finely chopped  
2 tsp Dijon mustard  
½ tsp salt  
½ tsp black pepper  
4 tbsp flour

### For the crushed, minted peas

1 tbsp olive oil  
2 shallots, finely sliced  
200g fresh peas, blanched in hot water (thawed, frozen peas can be used)  
Juice of ½ lemon  
½ tsp sugar  
1 tsp fresh mint, finely chopped  
Salt and freshly ground black pepper

### For the tartar sauce

1 tbsp capers, finely chopped  
1 tbsp mini gherkins, finely chopped  
200g vegan mayonnaise  
1 tsp Dijon mustard  
1 tbsp fresh parsley, finely chopped  
1 tsp lemon juice

## Method

Prepare the batter by beating the water into the dry ingredients little by little. Cover and refrigerate.

To make the caper and gherkin layer, combine all of the ingredients, blend in a food processor and set to one side.

For the crushed, minted peas gently fry the shallots in the oil until softened. Pulse the peas, sugar and lemon juice in a food processor keeping the texture rough and not puréed. Stir in the mint and season to taste. This dish can be served hot or cold.

Combine the ingredients for the tartar sauce, mix well and refrigerate until use.

Heat the oil to fry the tofu to 180°C/350°F/Gas mark 4 in a heavy based pan or deep fat fryer.

Coat the tofu pieces with the caper and gherkin layer then dip into the batter and carefully drop into the hot oil. Cook for 5-7 minutes until the batter is golden and crispy. Drain well on kitchen roll. Serve the tofu with the crushed minted peas and chips.