

Endive boats with sauerkraut & tofu

Total time **45 mins** **30 mins** preparation time **15 mins** cooking time **30 mins** waiting time

INGREDIENTS

10 portion(s)

For the boats:

200 g	smoked tofu, cut into small cubes (approx. 0.5 cm x 0.5 cm)
60 ml	<u>Kikkoman Naturally Brewed Less Salt Soy Sauce</u>
500 g	sauerkraut (alternatively: vermicelli noodles)
15 ml	apple cider vinegar
30 ml	maple syrup
15 ml	lemon juice
2 g	freshly ground black pepper
2 g	cumin to taste
150 g	apple, peeled and finely diced
200 g	onion, peeled and diced
50 ml	rapeseed oil
630 g	Belgian endive

For garnishing:

100 g	nuts (walnuts, cashews or almonds), roughly chopped
20 g	chives, cut diagonally into small pieces
3 g	chilli pepper, finely chopped

PREPARATION

Step 1

Marinate the tofu cubes in the Kikkoman Less Salt Soy Sauce for 30 minutes.

Step 2

Rinse the sauerkraut with cold water and drain well. Mix the vinegar, maple syrup, lemon juice, pepper and cumin in a bowl. Add the sauerkraut, marinated tofu and apple. Mix until well combined.

Step 3

Fry the diced onion in the rapeseed oil for 15 minutes. Add the onion to the sauerkraut mixture and stir well.

Step 4

Wash and dry the endive. Separate it into leaves.

Step 5

Fill the endive leaves with the stuffing from step 3, and sprinkle with the nuts, chives and chilli pepper.