

Swedish sandwich with herring-style tofu

Total time **40 mins** 30 mins preparation time 10 mins cooking time 1440 mins waiting time

INGREDIENTS

10 portion(s)

For the tofu "herring":

60 ml	vinegar (wine, cider or vegan distilled vinegar)
55 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
30 g	nori seaweed sheets, chopped (approx. 2 x 2 cm)
700 ml	water
200 g	red onion (2-3 medium-sized), cut into thin rings
400 g	firm natural tofu, cut into slices (0.5 cm thick)
1 g	bay leaves (approx. 1-2 leaves)
3 g	allspice berries
1 g	harissa
5 g	gingerbread spice mix for a spiced herring flavour (optional)
	A few pea sprouts for garnish

Additional:

1 kg	long baguettes
50 g	vegan mayonnaise
50 g	French mustard
200 g	iceberg or butterhead lettuce, separated into leaves
200 g	pickled cucumbers, cut into slices
300 g	red onion, cut into thin rings

PREPARATION

Step 1

Add the vinegar, Kikkoman Soy Sauce and nori seaweed to a saucepan with warm (not hot) water. Heat and stir until everything has dissolved. Set aside to cool.

Step 2

Layer half the sliced onion, bay leaves, allspice berries and tofu slices in a jar. Add another layer of onion, the remaining bay leaves, allspice and tofu. Add the harissa and pour the cooled nori and vinegar marinade over everything. Optionally, add the gingerbread spice blend. Seal the jar and refrigerate for at least 24 hours.

Step 3

Cut the baguettes lengthwise. Coat with mayonnaise and mustard. Layer with the lettuce leaves, cucumber slices, onion and tofu with nori pieces, and garnish with the pea sprouts. Cut diagonally to serve.