KIKKOMAN

Burrata sandwich with tomato & tofu pesto

Total time **15 mins** **10 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
3,706 kJ / 886 kcal

Fat: **53 g** Protein: **29.5 g**
Carbohydrates: **68 g**

INGREDIENTS

2 portion(s)

50 ml	vegetable oil
90 g	natural tofu, diced
15 g	fresh chopped basil
20 g	peeled almonds
60 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu
0.5 tsp	freshly ground pepper
1 tsp	tomato purée
1 tsp	maple syrup
1	spelt ciabatta
20 g	leaf salad mix
8	colourful cherry tomatoes, halved
125 g	burrata
30 g	cooked edamame, shelled

PREPARATION

Step 1

30 ml vegetable oil - **90 g** natural tofu, diced - **15 g** fresh chopped basil - **20 g** peeled almonds - **30 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **0.25 tsp** freshly ground pepper
Heat 1 tbsp oil in a pan and fry the tofu for approx. 3 minutes. Finely purée two-thirds of the tofu with the remaining oil and the other ingredients to a smooth paste.

Step 2

20 ml vegetable oil - **30 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **1 tsp** tomato purée - **1 tsp** maple syrup - **0.25 tsp** freshly ground pepper
Mix all the ingredients thoroughly to make a vinaigrette.

Step 3

1 spelt ciabatta - **20 g** leaf salad mix - **8** colourful cherry tomatoes, halved - **125 g** burrata - **30 g** cooked edamame, shelled
Cut the ciabatta loaf in half horizontally and spread both halves with the tofu pesto. On the bottom half, arrange the lettuce leaves, followed by torn chunks of burrata. Add the cherry tomatoes, tofu cubes and edamame beans. Drizzle with the yuzu vinaigrette, then place the top half of the bread over the filling. Cut in half crosswise and serve.