

Mallorca

Owner: Laurie Torres

216.687.9494

## **Vegan Piquillos Rellenos**

Ingredients:

Mushroom Tofu Blend (see below)

½ Onion

½ Zucchini

½ Yellow Squash

2 Asparagus Sprigs

2 C. Spinach

1 Garlic Clove

Saffron

White Pepper

Smoked Spanish Paprika

4 Piquillo Peppers

¼ C. Albarino wine

Optional: Olive Oil and Cornstarch

Sauce Ingredients:

1 Garlic Clove

1 Whole Avocado

1 Jalapeno, chopped fine

Cilantro

Lime

Mushroom Tofu Blend Recipe:

½ Chunk Tofu (extra firm)

Bake for 10 minutes removing all fluid so it is dry.

Season with garlic, salt, white pepper rub.

Put in food processor with two large portobello mushrooms.

Chop

Recipe:

Heat oil until it sizzles as everything will cook fast.

Add garlic until fragrant.

Add Mushroom Tofu Blend

The Blend:

1/2 chunk of Tofu (extra firm).

Bake for 10 minutes to remove all fluids so it is dry before doing so season it with garlic salt white pepper rub. Once it is dry, put it in food processor with two large portobello mushrooms. Chop, forming one mixture. Add olive oil and cornstarch to firm the texture ensuring no moisture when beginning to sauté.

Heat oil until sizzling.

Add crushed garlic until fragrant.

Add mushroom tofu blend simmering until mushrooms and tofu are almost identical in color.

Add all vegetables.

While cooking adds white pepper, saffron, garlic salt and smoked paprika.

Add ¼ C. Albarino wine.

Allow mixture to cook down.

Stuff pepper to the maximum!

Plate.

Sauce:

Blend all ingredients in blender until liquified.

(The consistency should be like thick oatmeal.)

Top peppers with sauce and cilantro.