



SILKEN TOFU & SHIITAKE MUSHROOMS WITH GREEN VEGETABLES Serves 2

SILKEN TOFU & SHIITAKE MUSHROOMS WITH GREEN VEGETABLES

1 clove garlic, peeled and crushed
 ½ tsp olive oil
 60 ml / 2 fl oz / ¼ cup vegetable or chicken stock (see Basics)
 120 g / 4¼ oz small shiitake mushrooms
 1 bunch spinach leaves, washed
 1 witlof, separated into leaves
 1 tbsp vegetarian oyster sauce
 160 g / 5½ oz silken tofu
 A handful of snow pea sprouts for garnishing
 A handful of bean sprouts for garnishing
 A few slices of pickled ginger for garnishing
 2 sprigs of parsley for garnishing

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Sauté the garlic in olive oil with a little vegetable or chicken stock until it is soft. Add the mushrooms and cook for 1 minute. Add the spinach and witlof leaves and cook until just wilted, adding a little stock if necessary. Add the oyster sauce and toss well. Cut the tofu into 4 pieces and add them to the greens. **TO SERVE** Garnish with sprouts, pickled ginger and parsley.

WINE 2000 Enate Rosado Cabernet Sauvignon, Somontano, Spain