

Tofu Wraps

Total time **35 mins** 15 mins preparation time 20 mins cooking time

Nutritional facts (per portion):
1785 kJ / 426 kcal

Fat: **25.6 g** Protein: **13.8 g**
Carbohydrates: **34.5 g**

INGREDIENTS

4 portion(s)

For the sauce:

- 80 g** mayonnaise
- 1 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- 1 tsp** curcuma, ground
- 0.5 tsp** Tabasco sauce
- 0.5 tsp** black sesame

For the topping:

- 1** large carrot
- 1** small fennel
- 80 g** lettuce or wild herb salad
- 200 g** tofu nuggets (see recipe)
- 1.5 tbsp** vegetable oil
- 4** wraps (with cornmeal)
- 12** mint leaves

PREPARATION

Step 1

Combine the Kikkoman Ponzu sauce, turmeric, Tabasco sauce and sesame to make the sauce.

Step 2

Wash and peel the carrots. Remove the tops and outer layers of the fennel and wash it. Then create fennel shavings with a mandoline and soak them in iced water to crisp them up. Wash the lettuce and spin dry.

Step 3

Fry the tofu nuggets in hot oil. Warm up the wraps in the oven if you like before spreading the sauce onto them. Top with carrots, lettuce, tofu nuggets and mint, roll up, fix with parchment or baking paper if necessary, cut in half diagonally and serve.