

## **Cabeza de Gato (with crispy tofu, hogao and cashew Suero) by Carmen Suarez**

**Allergens:** Nuts

### **Ingredients for the Green Plantain Mash (CABEZA DE GATO)**

- 2 large green plantains
- Salt, to taste (for boiling plantains)
- 1 medium purple onion, finely chopped and divided
- 1 clove garlic, crushed
- Water, a tablespoon from the plantain cooking water

### **Ingredients for the Crispy Tofu**

- 1 block (340 grams) extra firm tofu
- 3 tablespoons cornstarch
- 1/2 teaspoon cumin powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- Pepper, to taste
- Sufficient neutral oil, for frying

### **Ingredients for the Hogao (Columbian Creole Sauce)**

- 4 stalks spring onions or scallions, finely chopped
- 2 medium Roma tomatoes, cubed
- 2 cloves garlic, finely chopped
- 1/4 teaspoon cumin
- 2 tablespoons achiote oil
- Salt and pepper, to taste

### **Ingredients for the Cashew Suero (Colombian Sour Cream)**

- 1 cup raw cashews
- 1/4 teaspoon garlic powder
- 1/2 teaspoon lactic acid (or 1 tablespoon fresh lemon juice)
- 1 tablespoon nutritional yeast (optional)
- 1/4 teaspoon salt
- Approximately 1 cup water, to adjust consistency

### Directions/Preparation Steps

1. **Boil Plantains:** Peel and chop the plantains. Boil them in salted water until soft.
2. **Sauté Onions:** Sauté half the chopped purple onion until translucent.
3. **Mix Garlic Water:** Crush the garlic and mix it with a tablespoon of the plantain cooking water.
4. **Mash Plantains:** Drain the cooked plantains and mash them. Mix in the garlic water and both sautéed and raw onions to create a rustic purée.
5. **Prepare Tofu:** Press the tofu to drain excess water and cut into cubes.
6. **Coat Tofu:** In a bowl, mix the cornstarch, cumin, smoked paprika, garlic powder, salt, and pepper. Coat the tofu cubes in this mixture.
7. **Fry Tofu:** Heat a sufficient amount of neutral oil in a frying pan and fry the tofu until golden and crispy. Set aside on paper towels to drain.
8. **Make Hogao:** In a skillet, sauté scallions, tomatoes, and garlic in achiote oil. Add cumin and cook until the tomatoes are partly dissolved. Season with salt and pepper.
9. **Make Cashew Cream:** Soak the cashews if not yet softened, then blend with lactic acid (or lemon juice), garlic powder, nutritional yeast (if using), salt, and water until creamy.

### Assembly

The dish is assembled on a serving plate, starting with the cabeza de gato, topped with crispy

tofu, and hogao.

Cashew 'suero' is drizzled over the top, and the dish is garnished with cilantro.