

Tofu Pâté by Dr. Acooba Scott (Accoba's Kitchen)

Allergens: None

Ingredients

- 1 14 oz. package firm tofu
- 1 cup gluten free panko breadcrumbs
- 2 teaspoons Bragg Liquid Aminos
- 1/2 Edward & Sons Vegan "Not-Beef" Bouillon Cube
- 1/2 teaspoon granulated garlic
- 1/4 - 1/2 teaspoon turmeric powder
- 1/4 teaspoon black pepper

Ingredients for Garnishing (optional)

- 1 tablespoon extra-virgin olive oil
- 2 teaspoons fresh or frozen basil, finely crushed (or 1 teaspoon dried, crumbled)
- Smoked paprika
- Kalamata olives
- Freshly ground cracked black or lemon pepper
- Tahini sauce

Directions/Preparation Steps

1. Combine all ingredients (except garnishes) in a mixing bowl.
2. Knead with fingers until bouillon cube is completely incorporated and mixture forms a soft doughy mass.
3. Shape into a ball, and top with garnishes as desired.
4. Refrigerate until ready to serve.