

Basmati Rice and Grilled Tofu with Tomato and Rocket Emultions



Time: 25 min.

Difficulty: Easy

Ingredients (4 people)

• Ingredients

- Organic Tomato Puree 500g 20 g
- Basil as required
- Basmati Rice 400 g
- Extra Virgin Olive (EVO) Oil 20 g
- Majoram as required
- Pepper to taste
- Rocket 4 small bunches
- Salt to taste
- Tofu 4 thick slices (480 g)
- Tumeric as required

For this recipe we used:



Preparation

Put the rice in a pot and use the “First Knuckled Rule” to cover it with water: place your index finger so that it is touching the surface of the rice and add water to reach your first knuckle. Cook over moderate heat, stirring time to time. The rice is ready when it has absorbed all the water, so season it with salt, pepper, turmeric and some marjoram leaves, then leave it cool.

Horizontally slice the tofu (two halves per slice) and sauté in a pan with a little EVO oil and basil leaves, then let rest and prepare the emulsions.

Put some minced rocket in an electric mixer cup and blend it with a generous amount of EVO oil so that it becomes very smooth.

Repeat the step separately with **Pomì Organic Tomato puree** and Extra Virgin Olive (EVO) Oil in equal proportions.

Arrange the dish this way: place the tofu in the middle of a flat plate and make a round layer of rice shaping it with a round mold, then cover with another tofu slice. Finally decorate with many drops of both the emulsions.