

Aji Amarillo Benedict

Serves 4 - 6

For each Benedict:

1 English Muffins	Salsa (your choice)
1 slice of baked Tofu **	Scallions, sliced
2 tablespoons neutral oil	Paprika for garnish
Aji Hollandaise*	1 tomato each Tomato
1 - 2 slices of cooked vegan bacon (optional)	

Assembly:

Heat the oil in a skillet and sauté tofu slabs (in one layer) until the edges are crispy. Warm the Hollandaise sauce in a double boiler.

Split and toast the English muffin.

Place one or two slices of vegan bacon on one side of a toasted muffin, and top with a slab of tofu. Pour Hollandaise sauce over the top. Sprinkle with scallion slices. Lean the other toasted side of English muffin against the stack. Garnish the plate with fresh tomato slice and salsa. Sprinkle lightly with paprika.

* Hollandaise Sauce:

¾ cup Coconut Milk (15%)	2 tablespoons vegan cream cheese, room temperature
¼ cup nutritional yeast	1 tablespoon Dijon mustard
1 tablespoon Ají amarillo chili paste***	½ tsp Black Salt (Kala Namak) (can use regular salt)
2 tablespoons unrefined palm oil (or vegan butter), room temperature	
¼ cup vegan mayo	

Combine all ingredients in order in a blender and blend until smooth. Transfer to an airtight container and refrigerate for up to 3 days. Reheat in a double boiler right before using.

** Tofu:

1 14-Oz block of firm tofu	1 teaspoon sugar
2 cups water	1 tablespoon Ají amarillo chili paste
½ cup rice vinegar	1 tablespoon shallot, medium dice
1 teaspoon ground turmeric	1 teaspoon salt
1 tablespoon Nutritional yeast	

Slice blocks of tofu into 1 1/2-inch-thick planks and arrange in a single layer in a baking dish (like an enchilada pan).

In a saucepan, bring remaining ingredients to a full boil. Cool slightly, and then pour brine over the tofu. Marinate tofu for at least 1 hour. This can be done the night before serving. Before serving, remove from the marinade and blot gently on paper towels.

***Aji chilies are a yellow chili from South America and can be difficult to find. Substitute aji chile paste with any other medium-heat chili paste.