



Smoked Tofu Sofrito

This recipe was provided by Chef **Vishwa Mohan** from **AMS Food Services**

Yield: 50 servings

Serving Size: 125 ml

Ingredients

- 2 kg smoked tofu
- 100 ml canola oil
- 180 ml Garlic, minced
- 15 g (25 ml) Cajun spice
- 8 g (15 ml) Chili Powder
- 10 g (8 ml) Salt, Kosher
- 6 g (10 ml) Black Pepper, Ground
- 120 g (120 ml) Ancho paste
- 2 kg (~12 medium) Onions, yellow
- 500 g (800 ml) Red Bell Pepper
- 500 g (800 ml) Yellow bell pepper
- 500 g (800 ml) Green bell pepper
- 200 ml Water
- 1/2 bunch Cilantro

Method

Step 1

Slice onion, peppers and garlic.

Step 2

Heat oil in a wide pot, sauté onion and garlic till onion sweats.

Step 3

Add peppers and sauté for 1 min, don't let it get soft.

Step 4

Add all the spices, mix well.

Step 5

Add the tofu and water. Let it simmer for 5 min, finish with chopped cilantro.

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- Cook until internal temperature reaches 74° C for a minimum of 15 sec.
- Cooling: cool to 4° C within the next 4 hours. If not achieved, throw out.
- Cold Holding: When cooled to 4° C, cover and store at 4° C. If more than 4° C for 2 hours, throw out.
- Reheating: Reheat to 74° C in less than 2 hours. If reheating takes more than 2 hours, throw out.