



## Coconut Batter



This batter mix can be used to batter tofu, mushrooms, broccoli or cauliflower. A subtle coconut flavour that goes well with rice, or a refreshing mango and avocado salad!

For the purpose of this recipe we've used tofu!

What you'll need:

Mixing bowl, measuring spoons, wok/deep fat fryer, handheld whisk, bowl for desiccated coconut, tofu press if needed, kitchen roll/towel.

### Ingredients

- Oil for frying
- 200g gram flour
- 2tsp salt
- $\frac{1}{4}$  tsp black pepper
- 1tsp baking powder
- 2tsp ground ginger
- 3tsp desiccated coconut + extra for coating
- 6tbsp plant-based coconut yogurt
- 1tsp rum
- 2tbsp nutritional yeast
- 100ml cold water
- 150ml coconut milk (we use Alpro coconut milk in a carton)
- 1 pack of tofu, pressed.

### Method

1. Once you've pressed the tofu slice into chunks, you should have about 9 chunks.
2. Mix all the dry ingredients together in a mixing bowl.
3. Add in the wet ingredients and mix vigorously until you have a lump free, smooth batter mix.
4. In a deep fat fryer or wok add your frying oil. Make sure if you're using a wok that it is about half full, not too close to the top otherwise it may spit and burn.
5. Warm the oil on a medium heat. While you're waiting for the oil to warm coat the tofu in the batter making sure it's fully covered.

6. To check the oil is hot enough, drop a small amount of batter into the oil and if it begins to sizzle and rise to the top then the oil is ready.
7. Once the oil is ready, drop your battered tofu into the desiccated coconut and coat on all sides, before carefully dropping it into the oil.
8. Turn the tofu giving it about a minute and half on each side until it is crispy and turning golden.
9. Remove the tofu from the pan with a slotted spoon and place onto kitchen paper and leave for a minute before serving.

There might be quite a lot of batter left, as you could easily do two blocks of tofu with this recipe or add some mushrooms for a mix.

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