

# TOFU BANH MI



In celebration of the international culture at Macrina, we added a French-inspired Vietnamese sandwich to our menu.

In our cafés, we rotate between offering flank steak, pork loin, chicken or tofu Banh Mi sandwiches. For this recipe we are highlighting the tofu version but a favorite meat or the traditional roasted pork could be substituted for the tofu.

We start with our airy and textured Giuseppe Panini liberally spread with a zippy ginger aioli, layered with marinated tofu, thinly sliced cucumbers and vegetable slaw. Crisp flavors and the crunch of slaw make this an unforgettable sandwich. I recommend serving at room temperature.

- Leslie Mackie

## INGREDIENTS:

Makes 4 half sandwiches

1 pound firm tofu	2 large eggs yolks
1/2 cup soy sauce	1/2 teaspoon Dijon-style mustard
1 tablespoon canola oil	1/2 teaspoon garlic, finely chopped
1 tablespoon sesame oil	1 tablespoon fresh ginger, finely minced
1/4 cup unseasoned rice wine vinegar, divided	2 tablespoons fresh lemon juice
1-1/2 teaspoons Sriracha, divided	1 cup canola oil
1/3 head green cabbage, thinly sliced (approximately 2 cups)	1/2 teaspoon salt
2 medium carrots, grated (approximately 1 cup)	1/8 teaspoon cayenne
1/4 medium sweet onion, thinly sliced	1 medium cucumber, sliced thinly
1/2 cup cilantro, coarsely chopped	2 Giuseppe Paninis
1 teaspoon sugar	

## DIRECTIONS:

Drain tofu and cut in 1/4" slices. Lay out in a 9" x 5" Pyrex pan.

In a small bowl, combine the soy sauce, canola and sesame oil, 2 tablespoons rice wine vinegar and 1/2 teaspoon Sriracha. Pour over the tofu. Be sure all surfaces are coated with the sauce. Cover and marinate for two hours or up to one day.

To make the vegetable slaw, toss the cabbage, carrots, onion, cilantro, remaining 2 tablespoons of rice wine vinegar, remaining teaspoon of Sriracha and sugar in a medium bowl. Set aside.

To make the ginger aioli, whisk the egg yolks, mustard, garlic, ginger and lemon juice in a medium bowl to thoroughly combine. Add the canola oil in a slow stream while whisking vigorously to emulsify. When the mixture is fairly thick, season with the salt and cayenne.

To assemble the sandwich, cut each Giuseppe Panini in half horizontally, keeping a hinge on the back of the roll. Spread each side of bread with the ginger aioli. Layer 2 slices of marinated tofu on each sandwich, top with the vegetable slaw and sliced cucumbers. We recommend cutting each sandwich in half and serving with a mixed green salad or thin crispy french fries. Enjoy!