

Vegan Poutine with Almond Curds and Maple Gravy



Ingredients

Almond Curds

- 1 cup almonds, pre-soaked
- 100g firm tofu
- 1 garlic clove, minced
- 2 tbsp olive oil
- 1 tbsp lemon juice
- 2 tbsp nutritional yeast
- 3 tbsp plain non-dairy yoghurt

Maple Glazed Bacon

- 1 packet plant based bacon bits
- 1 tbsp liquid smoke
- 2 tbsp soy sauce
- ½ tsp sweet paprika
- 2 tbsp maple syrup

Maple Gravy

- 2 1/2 tbsp olive oil
- 1/4 cup all plain flour
- 1 1/2 cups vegetable stock
- 2 tbsp soy sauce
- 1/4 tsp pepper
- 1/4 tsp sweet paprika
- 1 tbsp maple syrup

Vegan Poutine

- 4 cups frozen French fries

Method

For the Almond Curds:

- Place all almond curd ingredients into a food processor and process to combine

For the Maple Glazed Bacon

- Cook bacon bits as per packet instructions in a fry pan. Once lightly browned add in liquid smoke, soy sauce, paprika and maple syrup. Cook until completely covered

For the Maple Gravy:

- In a saucepan on a low-medium heat, add olive oil and whisk in flour and stock until there's no lumps.
- Stir in soy sauce, pepper, paprika, maple syrup and stir until gravy begins to thicken

For the Poutine:

- Preheat your oven according to the instructions on the frozen French fries package. Bake the fries until golden and crispy.
- Once the fries are ready, remove them from the oven and divide them among serving plates.
- Top the fries with the almond curds, distributing them evenly.
- Pour a generous amount of the maple gravy over the fries and curds, ensuring they are well coated.
- Serve the vegan poutine immediately while the fries are still hot and the curds are slightly melted.

