



## Wasabi-Tofu Bagels



Serves: 6

### INGREDIENTS

6 **bagels**  
500 g plain tofu  
125 g pickled ginger  
250 ml vegan mayonnaise  
250 g beetroot  
2 red onions  
1 tablespoon **sesame oil**  
1 lemon  
1 lime  
Salt  
Pepper  
1 bunch fresh coriander  
Several stalks fresh dill

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION

Slice the red onions thinly and squeeze the juice of one lemon over the top. Mix thoroughly with both hands and gently squeeze.

Set the onions aside to marinate until the bagels are ready. Simmer the beetroots over medium heat for about 30 minutes until tender. Meanwhile, slice the tofu and brown it in sesame oil in a large pan. Stir a little water into the wasabi paste and brush it onto the tofu strips according to taste. Fry on both sides until golden-brown.

Let the beetroots cool, then peel and slice thinly. Assemble all the ingredients and cut open the bagels. If desired, spread vegan mayonnaise on the top and bottom halves and top with pickled ginger. Then distribute beetroots and red onions on all the bagels. Finally, top with wasabi tofu and season with salt, pepper, and a dash of lime juice. Garnish with dill and coriander. The result is a fresh, vegan bagel to die for!