



Tofu Mochi Pie

From *Krista's Recipe Corner*



This unusual and DELICIOUS recipe was shared with me by Dragana Sudzum of London, England on one of her visits to Winter Park years ago. I was shocked to see how each layer married themselves and how the pie was removed from the stove as a moist, steamy and savory dish. This is one that the whole family will enjoy and really is a quickie! I make it for breakfast, lunch or dinner (and often add other kinds of root veggies or greens to the bottom layer). Enjoy!

Layer 1:

- 1/3 head large cabbage, chopped into bite size pieces
- 1 medium onion, chopped into moon slivers
- 1 carrot, sliced into thin rounds
- 1 tsp. sesame oil
- 2 T. water

Heat oil in large skillet on medium heat. Add the vegetables and saute lightly. Pour water over them. Remove from heat.



Layer 2:

- 1 package firm tofu, crumbled up
- 1 T. umeboshi paste
- 1 T. miso
- 2 T. water

Combine all of the above in a suribachi and mix well. Spread mixture completely over layer 1.

Layer 3:

- 1/2 package sesame garlic or plain mochi
- Nori flakes or sesame seeds

Slice the mochi into triangle wedges and then laterally slice into very thin wafers to use as a soft crust-like topping for the pie. Sprinkle with nori flakes or seeds. Lay out the thin mochi triangles over the entire surface of the tofu layer to create the assembled pie. Cover with a tight fitting lid and resume cooking over very low flame for 20 minutes or until the mochi crust is melted and bubbly. It is steam action that cooks this dish. Make sure not to have it on too high of a flame or else the veggies will burn.

