



Nonnato (Vegetarian Tonnato)

A vegetarian or vegan version of Helen Rosner's New Yorker recipe for tonnato.

SERVINGS MAKES ABOUT 2 CUPS

1 In a blender or food processor, combine all ingredients except the water, and blend until the mixture achieves a pale, silken consistency, slightly thicker than cake batter, pausing and scraping down the sides as needed. Add the water and blend for another 10 to 15 seconds until the sauce takes on a slightly glossy texture. If the mixture feels too thick or lumpy, add more cold water, 1 teaspoon at a time, until you reach the desired consistency. Season with salt (and or additional bean paste or powdered seaweed) to taste if needed. Transfer the nonnato to a container, cover tightly, and refrigerate until set, at least 30 minutes (and up to 5 days).

2 Stir again before serving, thinning with additional cold water if necessary, to achieve a thick, but just-pourable consistency.

Fermented beancurd is available in Asian markets, usually in glass jars. Use white or red (colored with red yeast rice) here, not the chili spiced style.

Umeboshi (pickled, salted plum) paste and seaweeds are available in the Asian section of many supermarkets, or in Asian markets.

Grind the seaweed to a powder in a spice grinder; if unavailable, soak it in a small amount of warm water until softened, then add to the blender whole.

The seaweed powder may be visible as pretty green flecks in the sauce, depending upon which one you use.

This sauce should be punchy and heavily seasoned, especially when served with watery vegetables like tomatoes, so aim for that when adding salt at the end of step 1.

The sauce thickens as it sits, so be sure to add cold water to achieve the desired consistency before serving.

8 ounces **tofu, preferably silken or soft, drained**

¼ cup **mayonnaise** vegan if desired

1/3 cup **olive oil**

3 tablespoons **lemon juice** from 1 lemon

1 tablespoon **capers in brine, drained**

1 **medium garlic clove, peeled**

1 tablespoon (20g) **white or red fermented beancurd**

1 teaspoon **umeboshi paste**

1 tablespoon (4g) **powdered seaweed of your choice** dulse, wakame, & kelp are all great; even nori will work

1 tablespoon **cold water**

salt, if needed