

Less than 30 minutes (plus marinating time)

Makes 6-8

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Ingredients

Chakalaka rub:

- 1 Tbsp (15ml) medium curry powder
 - 1 Tbsp (15ml) garam masala
 - 1 Tbsp (15ml) paprika
 - 1 Tbsp (15ml) sugar
 - 1 tsp (5ml) ground turmeric
 - 1 tsp (5ml) ground ginger
 - Salt and milled pepper
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- 3 packets (200g each) Live Well extra-firm plain tofu, cubed
 - 1 red onion, cut into thin petals
 - ¼ cup (60ml) olive oil
 - Lemon wedges and fresh rocket, for serving

Method

1. Combine spice rub ingredients. Set aside.
2. Place tofu between two oven trays lined with kitchen paper, and squeeze to remove excess moisture.
3. Combine half the spice rub with olive oil and coat pressed tofu.
4. Marinate for 1 hour.
5. Thread about 4 cubes of tofu onto each bamboo skewer, alternating with red onion. Season.
6. Braai over medium-hot coals for about 5 minutes a side until crisp but not dry.
7. Serve with lemon wedges and rocket.

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