



EPIC Ontario Tofu

Yields 1 serving

INGREDIENTS:

- 90 gr Ontario Firm Tofu (cut into triangles)
- 1 tsp Maple Syrup
- 10 pcs Hand Picked Lettuce
- 1 tbs Olive Oil
- 2 Orange Segments (squeeze 1 tbs juice, reserve)
- 2 Grapefruit Segments (squeeze 1 tbs juice, reserve)
- 15 Wild Blueberries
- 10 gr Lavendar Cress
- 1 tsp Sun-Dried Ginger (minced)
- Edible Flowers (garnish)

DIRECTIONS:

1. Spread maple syrup on tofu. Using a blowtorch, caramelize the maple onto the tofu and plate.
2. Toss the lettuce with olive oil and citrus juice. Plate.
3. Place the blueberries, lavender cress, citrus segments, ginger, and flowers in a pleasing fashion on the plate and serve.

Recipe provided by
The Fairmont Royal York



EPIC restaurant and lounge
at The Fairmont Royal York