

Sweet potato with goma dare and *crispy tofu*

Prep time: 10 minutes

Cook time: 50 minutes

We resisted the urge to add herbs here, in celebration of all that is orange and autumnal and warm and inviting. This makes a great vegetarian side to a Thanksgiving spread, or as a standalone meal, with a fried egg, if you like. There are two special extras here: the crispy tofu, which is grated and then roasted to create an über-crispy sprinkle, and the goma dare, a Japanese sesame-based condiment typically used as a dip or dressing. You can easily veganize it by swapping out the Kewpie mayo for a vegan mayo of your choice.

Serves 4

2 large sweet potatoes

(2 lb/900g), scrubbed clean, each cut into 8 wedges

¼ cup/60ml olive oil

1 tsp Aleppo chile

½ tsp sweet smoked paprika

2 tsp toasted sesame oil

CRISPY TOFU

1 x 12-oz/340g block of extra-firm tofu, patted completely dry

2 tbsp olive oil

4 tsp cornstarch

1 tsp Aleppo chile

1½ tbsp soy sauce

salt

GOMA DARE

3 tbsp white sesame seeds

½ cup/100g Kewpie mayonnaise

1 tbsp soy sauce

1 tbsp rice wine vinegar

1½ tsp maple syrup

1. Preheat the oven to 425°F.

2. Make the **crispy tofu**. Use the coarse side of a box grater to grate the tofu directly into a bowl. Toss with the olive oil, cornstarch, chile, and ½ teaspoon of salt until well mixed, then spread out on a medium parchment-paper-lined baking sheet. Bake for 30 minutes, stirring halfway through, then remove from the oven, pour in the soy sauce, stirring to mix, and return to the oven for 4 minutes more, or until nicely browned and crispy. Set aside to cool and crisp up further.

3. Meanwhile, line a large baking sheet with parchment paper and add the sweet potatoes, 2 tablespoons of the olive oil, and ½ teaspoon of salt. Toss to combine, then arrange the potatoes skin side down, place in the oven on the shelf below the tofu, and roast for 30 minutes, or until cooked through.

4. Meanwhile, make the chile oil.

Put the remaining 2 tablespoons of olive oil into a small saucepan and heat it gently over medium heat. Once quite hot but not at all bubbling, remove from the heat and immediately add the Aleppo chile, paprika, and sesame oil. Set aside to infuse and cool down.

5. Next make the goma dare. Put the sesame seeds into a small frying pan and then place over medium-high heat. Toast, stirring often, for 5 minutes, or until nicely browned and fragrant. Use a mortar and pestle to grind into a rough powder. Transfer to a bowl and add the remaining ingredients, mixing to combine. Set aside.

6. To serve, arrange the sweet potatoes (warm or at room temperature) on a large platter. Spoon on the goma dare, followed by the chile oil. Lastly, top with a few spoonfuls of the crispy tofu, serving the extra to eat alongside.



Crispy tofu

- Keep in an airtight container on your shelf for up to 5 days.
- Use to sprinkle onto salads for an extra crunchy protein hit.