

# Tofu Katsu with Japanese Curry

Yield: 1 min  
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/king-oyster-mushroom-recipe-indian-style>

## Ingredients:

- 16 ounces firm tofu drained and freeze
- salt
- pepper
- 1/4 cup flour
- 1/4 cup egg plant-based, or plant milk or aquafaba
- 1/2 cup panko breadcrumbs
- salt
- pepper
- oil for cooking
- 2 potato small-sized, about 1 lb, peeled
- 2 carrot medium-sized, chopped
- 8 ounces king oyster mushrooms chopped
- 4 cups stock veggie
- 1 large onion finely chopped, yields about 1 1/4 cups
- 1 Fuji Apple small, peeled and seeded
- salt to taste
- 1/2 tablespoon peach preserves optional, see notes
- butter plant-based, for cooking
- oil for cooking
- 3 tablespoons butter plant-based
- 4 tablespoons all-purpose flour
- 1 1/2 tablespoons curry powder
- 1 tablespoon Garam Masala
- 1/2 teaspoon cayenne pepper
- sushi rice Cooked
- cabbage finely julienned