



# Vegan Zurich Ragout

*A traditional Swiss dish, originally served with veal cut into strips. This vegan Zurich Ragout comes with tofu strips instead of the veal, but you can also use seitan if you prefer.*

*The taste of the vegan version is not one bit less tasty and does for sure all vegan Swiss people proud.*

*Traditionally you serve it with Röstli – Swiss baked potato cakes. But also spaetzle, pasta or rice will work well.*

## Ingredients

400 g mushrooms  
1 large onion  
250 g tofu ragout (or seitan)  
2 tablespoons tomato puree  
150 ml plant-based cream  
150 ml vegetable stock  
150 ml white wine  
olive oil  
herb salt  
black pepper  
1 tablespoon lemon juice  
2 tablespoons corn flour (or sauce flour)  
flatleaf parsley

## Instructions

- fry the tofu or seitan ragout in a pan with olive oil and put it aside
- dice the onion and fry it until light brown; add the sliced mushrooms and tomato puree and continue to fry while stirring well for approx. 5 minutes on medium heat
- add the white wine, the corn flour, and the vegetable stock and let it simmer until it starts to thicken (will take 15 – 20 minutes); stir once in a while
- add the cream, the lemon juice and spice it with salt and pepper
- add the tofu (or seitan) ragout and simmer it for another 5 minutes
- garnish with flatleaf parsley
- serve it the traditional way with Röstli, or with pasta or rice