

Doner Kebab Style 'Meat'

(using [86eats Deli Turkey](#) recipe/method as a starter)

Ingredients

450g block firm tofu (*I used Tofu XL*)
1 cup vital wheat gluten
½ cup water
¼ cup nooch (*nutritional yeast*)
2 tbsp tapioca starch or cornflour
2 tsp onion powder
2 tsp garlic powder
½ tbsp sesame oil
1½ tbsp oil (*I use extra virgin olive oil*)
1 tsp salt
1 tsp oregano
2 tsp dark miso
1 tsp cumin
1 tsp coriander
1 tsp sumac
½–1 tsp dried mint
1 tbsp liquid smoke
1 tsp smoked paprika
2 tsp sugar
1 tbsp Henderson's Relish or dark soy sauce



tbsp = tablespoon • tsp = teaspoon

Pre-heat oven to 180°C (UK) / 350°F (USA)

Method

Crumble the tofu into a food processor, then add all the remaining ingredients. Process well until everything comes together into a dough-like consistency.

Remove from the food processor and knead briefly with your hands, then shape into a large sausage. Wrap tightly in foil.

Place in the preheated oven and cook for **30 minutes**. Open the foil, then return to the oven and cook uncovered for a further **30–45 minutes**.

Remove from the oven, wrap it back up in the foil and allow it to cool naturally. Once completely cooled, place it in the fridge, still wrapped, for **24 hours**.

Remove from the fridge and slice as thinly as you can (*use a mandoline if you have one*).

You can then freeze it in portions, or keep it refrigerated and use within **7–10 days**.

For doner kebabs: Fry the thinly sliced pieces in a hot pan with a little oil until heated through and slightly crisp around the edges. Stuff into warm pitta or flatbread with your favourite salad and sauces.

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