

Here's how to make Whipped Tofu:

Crumble **1 (14-oz.) block of firm tofu** into a blender or food processor. Add **6 Tbsp. water**, **1 Tbsp. extra-virgin olive oil**, and the **zest of 1 medium lemon**. Blend, scraping down as needed, until you reach a creamy, silky consistency, **1–2 minutes**. If your mixture is still grainy, you can add more moisture (water or soy milk) or fat (extra-virgin olive oil), a spoonful at a time. Generously season with **salt** and **pepper**.

