Smoked Tofu
Makes enough for 2-4 people, served as a side. Takes about 2 hours 30 minutes. Uses 1 pot (your BBQ)

Ingredients
400g plain tofu
Sesame oil
Foil tray, or piece of aluminium foil
Kettle BBQ, or BBQ with lid
Charcoal
A handful of smoking chips – lots of options available online

Directions
Place a couple of handfuls of your wood chips in a bowl of water and leave for 1 hour.

Prepare your BBQ by making a foil tray (see photos below) which is slightly larger than the area the tofu will occupy on the grill, and about 1 inch deep. Place it on the bed your charcoal goes on, at one end of the grill. Pile the other end of the grill high with charcoal, then light it.

Take the tofu block out of the packet and place between two chopping boards, with a weight on top and leave for 30 mins, tipping the fluids away occasionally. Once this is done, remove and cut into half inch thick slices and brush both sides with sesame oil.

Once the BBQ has burn down, so that the flames have stopped and it's glowing, you’re ready to go. Fill the water bath with water and add a few smoking chips to the coals (just a few, NOT a massive handful, you can always add more!). Put the lid on the BBQ and make sure that the lid vent is over the tofu and wide open, to pull the smoke past the tofu. If there is a second vent on the lid, close it. I had the vents on the base half open. You’re aiming for a gentle outpouring of smoke, not a raging torrent.

Now, open the BBQ, put the tofu on the grill, directly over the water bath and replace the lid.

Periodically check that there is heat and a gentle trickle of smoke coming out of the BBQ. You can always add just a few more pieces of charcoal if it's burning out, you will also need to add a few more wood chips if the smoke stops. I was adding some every 20 minutes or so. If the water bath dries up, add some more water to it.

After 45 minutes, turn the pieces and replace the lid, leave for another 45 mins, checking periodically.

Once removed, your smoked tofu is now ready to go!
Fold a piece of foil over on itself, so that it is double thickness. Fold all four sides inwards, about 1 inch from the edge.

Fold the sides up to form a tray, pinching the corners outwards diagonally.

Fold the pointed corners over on themselves, until they are tight against the corner of the tray.

Your tray is ready to use!