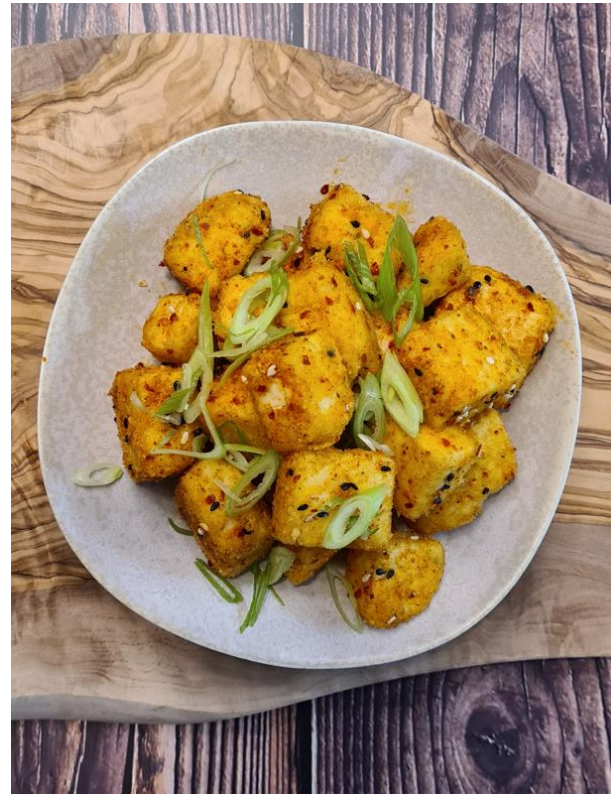


Triple Tease

A little play on words for Togarashi Tofu in Tiger Salt. (TTT S) One of my favourite ways to prepare tofu and is a hit with the family every time.

Ingredients

280g Extra Firm Tofu - cubed
1 tsp Salt
1 tsp Rice Vinegar
1 Tbsp Togarashi Shichimi
1 ½ Tbsp Corn Flour
1 Tbsp Tiger Salt – from Tubby Toms
2 Tbsp Groundnut Oil



Method:

Heat a large frying pan on medium to high heat, then add the oil.
Add the tofu to a bowl with the salt, vinegar and Togarashi and toss to coat.
Add the corn flour to the bowl and toss until the tofu is covered.
Fry the tofu until golden and crispy on all sides.
Place the tofu directly into a clean bowl and add the tiger salt.
Toss to coat and serve immediately.

I use this tofu as a topping for Ramen, Salads, on its own.