

Deep-Fried Puffy Tofu Recipe

Ingredients: Serves 1

1 block kinugoshi-dofu (silken tofu)
Cornstarch
3 stalks scallions, cut into thin round slices
Bonito flakes
Grated daikon radish, remove excess water
Chili peppers (momiji-oroshi) (store-bought)
White sesame seeds, toast seeds with care not to burn

Sauce:

½ cup dashi stock
1 tablespoon sake
1 tablespoon light soy sauce
1 teaspoon mirin

Method:

Wrap the tofu in a thick kitchen cloth and place in a flat container. Refrigerate for about 20 minutes and drain lightly. Cut into 8 portions and leave aside. Bring the dashi stock to a boil in a small pan and add other sauce ingredients one by one. Set aside. Meantime, preheat the oil to 360°F (180°C). Dust the tofu lightly with cornstarch. Gently slide into the oil and deep-fry until the tofu starts to change color and become crisp. When it comes to the surface, it is done. Remove and drain on a wire rack. To serve, arrange the piping hot tofu in dishes and top with the condiments. Pour the sauce around the sides and serve immediately.

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