Goreng Taukwa Recipe
(Fried firm tofu or soya bean cakes Singaporean recipe)

Ingredients: Serves 8

5-6 taukwa (firm tofu or soya bean cakes)
Oil for deep-frying
1 cucumber, shredded
3 cups bean sprouts, scalded
Peanut sauce:
2 cloves garlic, peeled
2-3 chili padi (bird's eye chili)
1 cup roasted peanuts, chopped
½ cup assam (tamarind) water, mixed 1 tablespoon tamarind paste into ½ cup of water
2 tablespoons sugar
1 tablespoon dark soy sauce
½ teaspoon salt

Method:
Fry taukwa in hot oil until lightly browned. Drain on kitchen paper. In the meantime, pound garlic and chili until fine. Place chili mixture in a mixing bowl and add peanuts, tamarind water, salt, sugar and soy sauce. Blend well, adding more water if needed. Cut taukwa into squares. Top with cucumber and bean sprouts. Pour over peanut sauce just before serving.

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