



LARB TOFU

SERVES 4

INGREDIENTS

500g firm tofu,
made with *Pink Lake Nigari*
1 tablespoon peanut oil
6cm stick lemon grass, chopped or minced finely
2 small thai chilli peppers, finely chopped
1 clove garlic, minced
A small piece fresh ginger, grated
1 small cucumber, seeds removed and thinly sliced
1 small red onion, thinly sliced
100g bean sprouts
A good handful of thai basil leaves, coarsely chopped
A good handful of coriander leaves, coarsely chopped

DRESSING:

90ml lime juice
2 tablespoons fish sauce
2 tablespoons kecap manis
2 tablespoons peanut oil
2 teaspoons light brown sugar, or grated palm sugar if you can get it
½ teaspoon sambal oelek
Iceberg lettuce cut into cups (2 per person)

METHOD

Wrap the tofu in kitchen paper and leave for 1 hour to firm up.
Cut the tofu into 1cm blocks and lay on kitchen paper to drain.
Make the dressing:
Place all the dressing ingredients into a jar and shake to mix together.
Put the tablespoon of oil in a wok.
Heat and add lemon grass, chilli, garlic and ginger.
Stir fry until it gives off a lovely fragrance, about 2 minutes.
Add the tofu and stir-fry for a minute or two.
Add a third of the dressing and gently heat, stir-frying gently until the dressing has been absorbed by the tofu.
Put the cucumber, onion, bean sprouts, basil and coriander into a bowl.
Add the remaining dressing and mix well.
Add the tofu mix and blend with the cucumber mix.
Spoon into the lettuce cups and serve immediately.

Notes:

Use a regular red chilli with the seeds and white pith removed for a cooler version.
400g of minced lamb, chicken or pork could be added to the mix for meat lovers.
Add after cooking the lemon grass mix and before the tofu.

[Pink Lake Nigari](#) an organically certified coagulant to enhance your Tofu making.

