

TOFU PAD THAI

(SERVES 4)

INGREDIENTS

- 200g dried rice noodles
- 2 cloves garlic, crushed
- 2 red thai chillies coarsely chopped
- 4 tablespoons vegetable oil
- 80g shallots, thinly sliced
- 125g firm tofu, made with *Pink Lake Nigari* wrapped for 1 hour in kitchen paper
- 35g unsalted macadamia nuts, coarsely chopped
- 200g bean shoots
- 5 spring onions, thinly sliced
- 2 tablespoons soy sauce (light)



- 1 tablespoon lime juice
- 2 tablespoons fresh coriander, coarsely chopped



METHOD

- Place the noodles in a bowl of boiling water. Stand until tender. Drain and keep to one side.
- Cut the tofu into 2-3cm cubes and gently fry in 2 tablespoons oil until golden.
- Drain on kitchen paper.
- Put the chilli and the garlic into a pestle and mortar and crush with a ¼ teaspoon *Lake Crystal Salt* to a paste.
- Heat the remaining oil in a wok. Add the chilli paste and the shallots and gently fry until the shallots are soft and fragrant.
- Add the tofu, half the nuts, shoots and spring onion. Fry gently until the shoots and spring onion are wilted.
- Add in the noodles, sauce and juice. Stir fry until hot.
- Divide between 4 warm plates.
- Sprinkle the remaining nuts, onion, shoots and coriander over the plates.
- Serve immediately.

Note: Add shredded cooked chicken or cooked prawns if desired when you add the tofu. Use 1 small ordinary red chilli, seeded and the white membrane removed if you don't like a hot dish.

Pink Lake Nigari an organically certified coagulant to enhance your Tofu making.