

HIYAYAKKO

Japanese tofu served cold

(SERVES 4)

INGREDIENTS

450g of firm tofu made with

Pink Lake Nigari

1 spring onion

4 tabs soy sauce

Grated fresh ginger, enough to
sprinkle on the tofu

Bonito flakes (katsuobushi)



METHOD

Wrap the tofu in kitchen paper and leave for one hour to firm up.

Cut the tofu into 8 equal sized pieces.

Slice the spring onion into thin circles.

Grate the ginger.

Divide the tofu between 4 deep saucers.

Sprinkle the grated ginger and spring onion equally over the tofu.

Pour 1 tablespoon of soy over each serving of tofu.

Immediately before serving sprinkle the bonito shavings
evenly over the plates of tofu.

1 tablespoon should be plenty.

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