

# TOFU SKEWERS WITH A SATAY SAUCE

SERVES 4

## INGREDIENTS

450g, firm tofu

made with *Pink Lake Nigari*

Oil for frying

Cornflour for coating

Satay Sauce:

1 small onion, finely chopped

2 garlic cloves, crushed

250g crunchy peanut butter

2 tablespoons light soy sauce

80ml sweet chilli sauce

1 tablespoon hoisin sauce

1 tablespoon fish sauce

1 tablespoon brown sugar

300ml coconut milk



## METHOD

Wrap the tofu in kitchen paper and leave to stand for 1 hour to firm up.

Make the sauce:

Heat a tablespoon of oil in a frying pan. Add the garlic and onion. Cook over a medium heat until just tender, but not coloured.

Add all the remaining sauce ingredients. Mix well and bring to the boil.

Turn the heat down to a simmer and cook for 10 minutes, stirring occasionally to prevent sticking and burning.

If the sauce becomes too thick add a little hot water and mix in.

Unwrap the tofu and cut into 8 even sized strips.

Push a wooden skewer through the centre of each piece.

Coat each strip lightly with cornflour.

Heat a large frying pan, griddle pan or barbeque plate to a high heat.

Add the other tablespoon of oil.

Cook the tofu satays on each side until golden.

Serve immediately with the satay sauce.

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