

FRIED TOFU WITH SWEET AND SOUR SAUCE

SERVES 2

250 g firm tofu,
made with *Pink Lake Nigari*

Oil for frying

Cornflour for dusting

Sweet and Sour Sauce:

5 tablespoons cider vinegar

4 tablespoons sugar

1 teaspoon *Lake Crystal Salt*

2 thai chillies, thinly cut into circles

2 spring onions thinly cut into circles



METHOD

Wrap the tofu in kitchen paper and leave for 1 hour to firm up and remove some of the moisture.

Make the sauce:

Put the vinegar, sugar and salt into a small pan and heat until slightly thickened.

Remove from the heat and add the chillies and half of the onion. Mix in.

Unwrap the tofu and cut into even triangles.

Lightly coat with cornflour.

Heat about 6 tablespoons of oil in a frying pan.

Fry the tofu on all sides until golden.

Drain on kitchen paper.

Serve immediately on a warm plate sprinkled with the remaining onion.

Serve the sweet and sour sauce in a bowl for dipping.

Note: Use an ordinary red chilli, seeds and white membrane removed for a milder sauce.

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