

Deep-Fried Tofu with Amber Sauce

<Ingredient>

- 4 cakes “silken” tofu
- Amber Sauce
 - Dashi – 300cc, Sugar – 4Tbsp, Mirin – 4Tbsp, Soy sauce – 5Tbsp, Starch-water mixture (Cornstarch (or Potato starch – 3Tbsp, Water – 3Tbsp)
- Condiments
 - Rinsed Scallions* – 2Tbsp, Grated Fresh Ginger – 1Tbsp, Dried Bonito Threads
- Flour or Potato starch
- Oil for deep-frying

<How to Cook>

1. Wrap Tofu cakes in paper towels and place on a tilted cutting board. Weight lightly on top and let stand for 30 minutes to remove excess water.
2. Combine Dashi and seasoning for sauce in a soup pan, bring to a boil, and add starch-water mixture to thicken.
3. Pat Tofu dry, and dust lightly with flour (or Potato starch).
4. Preheat oil to 170-175 °C, and deep-fry Tofu until golden brown.
5. Transfer hot Tofu to small bowls, pour amber sauce over, top with bonito threads, and mound scallions and grated ginger along side.

*Chop scallion finely, rinse in cold water and drain (“rinsed scallions)

You can buy instant *Dashi* and *Mirin* at any Asian shops Japanese section.

