

Agedashi-Tofu

揚げ出し豆腐

● Ingredients (servings 2)

1 pack (14 oz.) Firm Tofu

1 ½ cups Kelp Dashi Stock

2 Tbsp. Cooking Sake

4 Tbsp. Soy Sauce

2 Tbsp. Mirin (sweet cooking rice wine)

½ cup Flour

Vegetable oil for frying

● Drain tofu



Cut a pack of firm tofu into 10 equal parts.

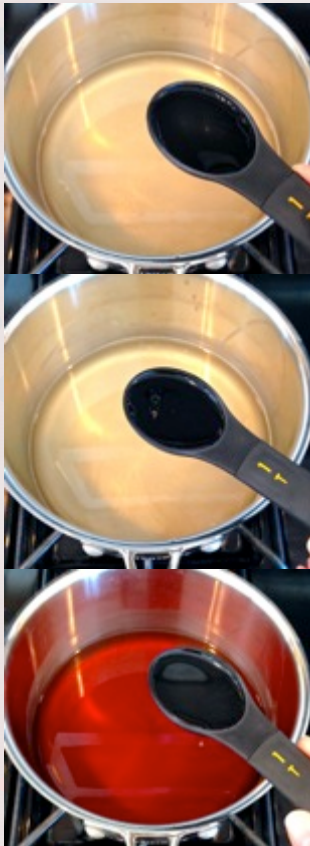
Set a kitchen paper on a plate and place the cut tofu on that.

Set another kitchen paper on the tofu.

Weight down with another plate.

● Leave it for 10 minutes to drain.

● Cook the sauce



- In a sauce pan, combine the following:
 - 1 ½ cups of Kelp Dashi stock
 - 2 Tbsp. of cooking Sake
 - 4 Tbsp. of soy sauce
 - 2 Tbsp. of Mirin

And heat over high heat until it boils.
Set aside.

● Fry tofu



Pour 2-inches of vegetable oil into a skillet and heat the oil over medium-high heat.

Place $\frac{1}{2}$ cups of flour in a plate and coat the tofu in flour.

Drop a small solid bit of flour into the oil to check that the oil is hot enough. If the flour floats with bubbles, the oil is ready.



Gently set the coated tofu into the oil and fry 3 minutes on each side.



When the tofu is golden all over,
remove and drain on a kitchen towel.



Place the tofu on a deep plate
and drizzle with the warm sauce.