

# Sesame Tofu

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甘辛揚げ豆腐

## ● Ingredients (servings 2)

7 oz. (½ pack) Firm Tofu

¼ cup Corn Starch

1 Tbsp. Sesame Oil

2 Tbsp. Cooking Sake

1 Tbsp. Sugar

2 Tbsp. Soy Sauce

1 Tbsp. Mirin (sweet cooking rice wine)

1 Tbsp. White Sesame Seeds

Some Chopped Green Onion (to taste)



## ● Dry Tofu

*If the tofu is not dried well, the oil will splash a lot during cooking.*



Wash  $\frac{1}{2}$  pack (7 oz) of firm tofu under running water and place on several paper towels.

Wrap the tofu with the paper towels and place on a plate.

Put another plate on the tofu.

Place some bottles of water as a weight on top and let sit for 30 minutes.

## ● Dredge



Cut the tofu into small cubes.  
Dredge in the  $\frac{1}{4}$  cup of corn starch and tap off excess.

## ● Cook



Heat 1 Tbsp. of sesame oil in a pan and cook the tofu on all sides over medium heat until nicely browned and crisp; about 7 minutes.



## ● Season



Turn the heat down to low.  
Add 2 Tbsp. of cooking Sake, 1 Tbsp.  
of sugar, 2 Tbsp. of soy sauce and 1  
Tbsp. of Mirin to the pan.

Stir for about 2 minutes. Halfway  
through, add 1 Tbsp. of white sesame  
seeds.

Sprinkle with some chopped  
green onions to taste.

