

# Agedashi-Tofu

揚げ出し豆腐

► Ingredients (servings 2)

½ pack (7 oz.) Firm Tofu

1 cups Dashi Stock (any kind)

1 Tbsp. Cooking Sake

1 Tbsp. Soy Sauce

1 Tbsp. Mirin (sweet cooking rice wine)

3 Tbsp. Corn Starch

2 Tbsp. Vegetable Oil

Some chopped Green Onion to taste

Graded Ginger to taste

## ► Drain Tofu



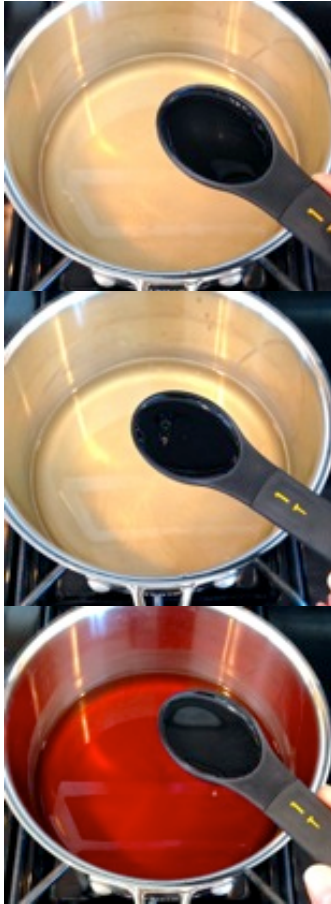
*If the tofu is not dried well, the oil may splash a lot during cooking.*

Wrap a pack of tofu with paper towels twice and place on a microwavable plate.

Microwave for 3 minutes.

After cooking in the microwave, remove the paper towels. Wrap the tofu with the paper towels again and let it cool for about 15 minutes. Please be careful it is very hot.

- Cook the sauce



In a sauce pan, combine the following:

1 cups of Dashi stock

1 Tbsp. of cooking Sake

1 Tbsp. of soy sauce

1 Tbsp. of Mirin

And cook over high heat until it boils.

Set aside.

- Cook tofu



Cut the drained tofu into small flat pieces.



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



Heat 2 Tbsp. of vegetable oil in a pan and place the coated tofu. Cook over medium heat for about 12 minutes. Flip halfway.



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

Place the tofu on a plate, drizzle with the warm sauce and add some green onions and graded ginger to taste.

