


Freeze Dried Tofu

高野豆腐



► Ingredients (serving 2)

1.2-ounce freeze dried tofu

2 cups water

2 Tbsp. soy sauce

½ Tbsp. sugar

1 Tbsp. mirin (sweet cooking rice wine)

1 Tbsp. cooking sake

1 tsp. vegetable Dashi powder or any kind you choosing

2 eggs

Prepare



I use about ½-inch-cube dried tofu. If you use big square dried tofu and want to cut into bite-size pieces, reconstitute in warm water for 20 minutes, squeeze out excess moisture lightly with your hands, and then cut. When you don't need to cut, you can just follow my directions.



In a sauce pan, combine 2 cups water, 2 Tbsp. of soy sauce, ½ Tbsp. of sugar, 1 Tbsp. of mirin, 1 Tbsp. of cooking sake and 1 tsp. of kelp dashi powder. Bring to a boil over high heat for about 5 minutes.

Cook



Add the freeze dried tofu and simmer over low heat for 15 minutes.



Whisk 2 eggs and drizzle. Turn the heat off and serve it with the delicious sauce.

