Freeze Dried Tofu

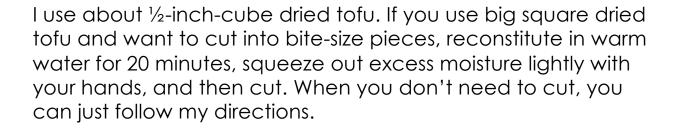
高野豆腐

► 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







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.

