

## Japanese Recipe -2

# Age-dashi Tofu (Fried Tofu)

Tofu is a healthy and delicious Japanese food. It is best served hot.



### Ingredients (Serves 2)

- 350g **Tofu**
- 1 piece of spring onion
- Pinch of ginger
- 50g Chinese radish
- Pinch of starch or flour
- 2 teaspoons of salad oil
- 1/2 teaspoon of **Dashi** powder
- 150ml water
- 1 tablespoon of Soy Sauce
- 1 tablespoon of Mirin

Since Japanese food has become popular over the years, let us appreciate Japanese culture, food and sake, and learn how to make Japanese food.



### Method

1. Cut Tofu into 6 pieces. Drain in a colander for 5 minutes.
2. Slice spring onion thinly. Grate the ginger and Chinese radish.
3. Wipe each tofu piece dry with a paper towel. Dredge them with starch (or flour) and flap them to remove excess starch.
4. Regulate frying oil to 175 degrees in a pan and put Tofu pieces in individually.
5. Remove the Tofu pieces from oil when they start to get golden brown and then let it float for 1 or 2 minutes.
6. Place Dashi powder, water, Soy Sauce and Mirin into another pan. After it boils, wait 30 seconds, and take it off the flame.
7. Place Tofu pieces in serving dishes, pour the liquor over them. Serve with the condiments.

### Tofu

There are various types of Tofu such as the soft Tofu and firm Tofu. When making Age-dashi Tofu, firm Tofu should be best used.



### Dashi (Dashi-jiru)

Dashi is a class of soup made by edible kelp from heated water and fermented bonito, which is used for Udon, Soba, Miso soup and hotpot. Instant dashi (powder) is the most commonly used.



This Sake is suited to 'Age-dashi Tofu'

### HAKKAISAN Junmai Ginjo

"Pairing with this sake will bring a crisp clean taste which will cleanse palate of the saltiness from the 'Age-dashi Tofu'."

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