



SALT AND PEPPER TOFU

Prep 10min – Cooking 6-10 minutes – Serves 4 as a starter or side – Quick & Easy

500g silken tofu (or normal tofu)
5 spring onions
1 red chilli
2 garlic cloves
60g cornflour
1 tbsp salt
1 tbsp black pepper
sunflower oil, for frying
1 tbsp sesame oil
1 tsp freshly grated ginger
soy sauce, for serving

1. Gently pat the silken tofu with kitchen paper until most of the liquid has been absorbed. Cut into bite-sized chunks.
2. Finely chop the spring onions and the chilli. Crush the garlic cloves, and set aside.
3. Put the cornflour onto a shallow plate and season generously with salt and pepper. Turn the tofu in the cornflour.
4. Cover the bottom of a frying pan with sunflower oil and put over a medium heat. Once the oil is hot, drop the tofu cubes into the oil. Fry for approx. 5 minutes, tossing regularly, until they turn golden and really crisp. Remove and put onto a piece of kitchen paper.
5. Discard the oil from the pan and put the sesame oil into it. Place over a medium heat and fry the spring onions, chilli, garlic and ginger for a minute, until the spring onions start to soften. Take off the heat, put the tofu back into the pan, toss in the chilli mix and put onto a serving plate. Serve with soy sauce.