

Deep Fried Tofu

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These easy, deep friend crispy tofu bites are the perfect starter to a curry. They are easy to make and are simple to cook. Serve them with hoisin sauce, as in this recipe, or with the sauce of your choice.

Ingredients:

1 x 350g pack firm tofu, drained
3 tbsp. corn flour
Soy sauce
2 spring onions
Hoisin sauce
Oil for frying

Directions:

1. Dice the tofu into cubes. Sprinkle with a few tbsp. of soy sauce so that it soaks into the tofu. Cover tofu with the corn flour so that it is thoroughly coated.
2. Heat oil in a large saucepan. Fry the dredged tofu for 3-5 minutes on each side until crispy and golden brown. Remove from the pan and drain on kitchen paper to remove excess fat.
3. Thinly slice the spring onions and sprinkle over the tofu and serve with hoisin sauce.

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