

# Sesame & Ginger Baked Tofu

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*This sweet and spicy tofu dish is perfect for serving as a starter or even as a main course with some veggies and fried rice. Tofu is marinated in orange juice, rice vinegar, soy sauce, sesame oil and chillies, then baked until golden.*

## Ingredients:

450g firm tofu  
225ml orange juice  
5 tbsp. rapeseed oil  
5 tbsp. soy sauce  
4 tbsp. rice vinegar  
2 tbsp. toasted sesame oil  
3 garlic cloves  
1 tsp. minced ginger  
1 spring onion  
Small handful freshly chopped coriander  
1 tsp. crushed dried chillies

## Directions:

1. Slice the tofu blocks into 4 thin slices each, then slice each slice in half diagonally to form triangles. Lay the triangles on top of each other, put on top of kitchen paper, cover with more kitchen paper and top with a heavy frying pan. Leave for at least half an hour to drain most of the water from the tofu.
2. Finely slice the spring onion and mince the garlic cloves. Whisk together the orange juice, rapeseed oil, soy sauce, rice vinegar, sesame oil, garlic, chillies and ginger. Separate the tofu and put in a single layer into a large baking tin. Pour the marinade over and sprinkle with the spring onion and coriander.
3. Leave to marinate for at least 30 minutes and up to 8 hours. Pour off some of the marinade, so that the tofu is covered half way, then bake in a 180C oven for 40-45 minutes until golden.

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