

Agedashi Tofu

This dish is commonly served as an appetizer. Very simple, very delicious.

Ingredients:

- 1 cup of dashi (can make this from scratch or with dashi powder)
- Silk tofu
- Ginger - grated
- Scallions - thinly chopped
- Katsuobushi
- Potato starch

Special Kitchenware Needed:

- Deep fryer (a small deep pot will work too)

Instructions:

- Make your dashi by your preferred method, either by using the powder, or by steeping kombu, katsuobushi and a little soy sauce.
- Cut your tofu into 1x1x2 inch piece. Dry your tofu with a paper towel.
- Coat your tofu with potato starch and deep fry it until golden brown.
- To assemble, put some dashi into a bowl, lay some of the tofu into it, and top with some grated ginger, scallions and a couple flakes of katsuobushi.