

Tahu Pong from East-Java

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Tahu Pong

Tahu Pong; that sounds fun! This tofu dish from East Java is completely different from the fried fermented bean curd I've made last week (I suddenly have a bean curd addiction ☺ from Central Java.

This tahu dish from East Java is covered in a sweet-sour sauce and topped with a hard-boiled egg. I say: the perfect **vegetarian** dish for warm weather.

Tahu from East Java (Tahu Pong) # 355 translated from Beb Vuyk's Groot Indonesisch Kookboek, page 294.

Ingredients

- 1/2 block of tofu
- 2 hard-boiled eggs
- 8 tablespoons of oil

- 2 tablespoons of vinegar

Herbs

- 3 shredded cloves of garlic
- 1 teaspoon sambal ulek
- 3 tablespoons sweet soy sauce
- salt

1. Cut the bean curd into cubes of $\pm 2 \frac{1}{2}$ cm and fry them in the oil.
2. Peel the eggs.
3. Rub the garlic with the sambal and a little salt together to make a paste.
4. Mix in the vinegar and the soy sauce to make a sauce.
5. Place the pieces of tahu on a dish, decorate them with slices of egg and pour the sauce over them.



Tahu Pong Ingredienten

I do not have fresh chilies anymore, but I have just made sambal with very spicy rawit. I therefore use only half a teaspoon.

Fry

I cut the tofu into cubes and fry them in two or three batches. It takes some time to get color on the tofu; let them bubble for a few minutes until they are **golden brown and crisp**.

Sauce

In the meantime I make the sauce.

Garlic turns into a paste easily in the mortar. A little bit of salt makes it grind even faster.



The soy sauce and the vinegar can be added now. It may seem like a lot of vinegar, but that makes this recipe really tasty. This sauce must be sweet and sour. I use a good quality vinegar for this. For example wine or rice vinegar.



I have fried and drained the tofu on a kitchen towel and I've placed it on a plate. The sliced eggs go on top and I pour over the delicious sauce. I leave it like this for about 15 minutes. It has the time to suck up all those lovely sweet and sour flavors.



We eat this tahu pong with a boiled potato. I still had a few left from another dinner.

My husband is allergic to potato so I made **udon noodles** too (a somewhat thicker Japanese noodle). Because the tahu pong is pretty 'wet' because of the sauce, all the noodles are covered quickly and is therefore delicious.



I love the sweet and sour flavor of this tahu pong; it's so typical Indonesian! Selamat Makan.