

Javanese Sweet Marinated Tofu

Author: Budi Aryo Yuli Utomo
Preparation: 15 to 30 minutes
Cooking: 15 to 30 minutes
Yield: 12 slices
Cuisine: Indonesian
Meal: Side Dishes
Season: Summer



Javanese Sweet Marinated Tofu is a Javanese food that is made using vegetable ingredients. The sweet and savory taste makes javanese sweet marinated tofu suitable as a side dish or snack.

Bahan

500 g	White Tofu	2	Galangal
3	Onion	$\frac{1}{2}$	Palm Sugar
3	Bay Leaves		Salt

Directions

Wash the white tofu clean. Cut the tofu into pieces of boxes (as in the picture).

Peel the onion and galangal, cut it into pieces, then mash with one punch.

Wash the bay leaves thoroughly.

Prepare a frying pan that has been given water and salt. Turn on the stove.

Add the pieces of red onion and galangal, bay leaves, and palm sugar to the pan. Wait until the water boils a little.

Put the white tofu pieces into a frying pan. Boil until the tofu is brown. Drain.

Bacem Tofu is ready to be served. Can be eaten with cayenne pepper for spicy enthusiasts.

Addition: For fans of fried foods, bacem tofu (after draining) can be fried directly.