

Crispy Sesame Tofu

🕒 60 Mins - 90 Mins



250g plain tofu

Marinade:

100ml apple juice

4 tbsps shoyu sauce

2 garlic cloves, finely chopped

Thumb size piece of fresh ginger root, peeled and sliced

1 red chilli, deseeded and chopped

Tofu Crust:

50g cornflour

3 tbsps black sesame seeds

3 tbsps white sesame seeds

1 tsp chilli flakes

Sunflower oil for shallow frying



Preparation

Serves 4

Cooking Instructions

- Slice the tofu horizontally, then cut diagonally into 8 triangles. Place the tofu in a shallow dish.
- Mix together the marinade and pour over the tofu.
- **Leave the tofu to marinade for at least an hour**, turn the tofu half way through so that it marinated evenly.
- Mix together the tofu crust ingredients. Take the tofu pieces one at a time and dip into the mix so that the crust sticks to all sides.
- Shallow fry the tofu, until crisp. Set aside.
- Strain the marinade and keep as a dipping sauce.

