



Recipe

Kylie Kwong's Silken Tofu with Spring Onion,
Ginger and Vinegar Dressing

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Serve as part of a shared meal for 4.

Ingredients:

1 x 300 g packet of silken tofu

Spring Onion, Ginger and Vinegar Dressing:

2 ½ tablespoons *tamari/light soy sauce

2 tablespoons finely sliced coriander roots and stems

2 tablespoons finely diced ginger

2 tablespoons finely sliced spring onions

2 tablespoons kecap manis (Indonesian sweet soy)

2 tablespoons malt vinegar

½ teaspoon sesame oil

¼ teaspoon chilli oil

Method:

1. First, make the dressing. Combine all ingredients in a bowl and set aside.

2. Gently remove tofu from packet and invert into a shallow heatproof dish that will fit inside a steamer basket. Carefully cut tofu widthways into 8 equal slices.

3. Place dish inside steamer, position over a deep saucepan or wok of boiling water and steam, covered for about 6 minutes or until heated through.

4. Carefully remove dish from steamer and drain away excess liquid. Using a spatula, transfer tofu to a shallow serving bowl.

5. Drizzle dressing over tofu, serve immediately.



*Tamari contains little to no wheat and is therefore an excellent substitute for light soy, which contains wheat.