

Agadashi Tofu

- Japanese tofu, 200g
- Grated white radish (daikon)
- spring onions, chopped
- Bonito Flakes
- cornflour
- vegetable or sunflower oil

Sauce:

- 1/2 cup dashi (dried kelp) soup stock (konbu dashi)
- 1/2 tbsp mirin
- 1/2 tbsp light soy sauce

How to make it

- Wrap tofu in paper towels and squeeze out excess water.
- Cut the tofu to small squares (I cut a 200g block to 4 squares).
- Coat the tofu cubes with cornflour evenly.
- Deep fry the tofu in pre-heated oil (170C, 340F) for about 4 minutes or until light golden brown.
- Drain the deep fried tofu on tempura papers and then place them on serving plates.
- In a saucepan, bring the ingredients for the sauce to a boil. Pour the hot sauce over the tofu.
- Top each tofu with grated radish, bonito flakes and spring onions.