



Steamed Tofu

Buy the “silk” tofu with the smooth texture for steaming. The firmer is for stir frying in dishes such as Pad Thai.

Chop 3-4 tbsp of fresh ginger finely

Chop the same amount of spring onion

Mix 1/3 cup of Kikkoman soy sauce with 2 tsp of sesame oil

Add ginger and onion to soy/oil mix and pour over tofu

Cover tofu with saran and microwave for 40 seconds. Serve immediately.

