

## **Crispy Tofu with Five-Flavor Sauce Recipe**

(Taiwanese Recipe)

**Ingredients:** Serves 2

1 long rectangular piece tofu  
½ cup cornstarch  
½ cup yam flour  
4 tablespoons five-flavor sauce

**Method:**

Cut tofu into 8 equal portions. Soak tofu in salt water before cooking to maintain its freshness and texture when handling. The tofu will not break easily when slicing or deep-frying. Traditional tofu is better, packaged tofu does not absorb well. Combine cornstarch and yam flour well and coat tofu evenly with flour mixture. Let tofu sit for a minutes after coating with the flour mixture until set. The skin will not fall apart when deep-frying. Heat 4 cups of oil in wok, deep-fry tofu in smoking oil until surface is crispy. Remove to plate and drizzle with five-flavor sauce. Or serve five-flavor sauce on the side as a dip.

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