

Soft Tofu with Spicy Sesame Sauce Recipe

(Korean Recipes)

Ingredients: Serves 4

500g silken or soft tofu, chilled and cut into

4 pieces or left whole

1 scallion, minced, to garnish

½ red chili, deseeded and minced or dried red chili strips
or chili flakes, to garnish (optional)

Spicy Sesame Sauce:

1 tablespoon soy sauce

1 teaspoon sesame oil

1 clove garlic, finely minced

½ red chili, finely minced (optional)

1 teaspoon ground red pepper

1 teaspoon water

2 teaspoons toasted sesame seeds, crushed

2 scallions, minced

Method:

To make the sauce, combine all the ingredients, mix well and set aside. Place the 4 pieces of tofu into individual serving bowls, or into one large serving bowl if using a whole piece of tofu. Drizzle the Spicy Sesame Sauce over the tofu and garnish with the scallion and chili. Serve as an appetizer or as a side dish with steaming hot rice. If silken tofu is not available, substitute with a chilled block of regular tofu sliced into bite-sized pieces and coat well with the sauce. A light side dish, perfect on a hot summer night.

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