

Tofu with Salted Egg Sauce



* Created by Oriental Cuisine

Category: Savoury Snacks

Occasion: Chinese New Year/ Lunch/ Dinner

Difficulty: Easy

Preparation Time: 5 minutes

Frying Time: 2 minutes

Ingredients

1box Dr. Oetker Nona Breadcrumbs

3 sticks Japanese Tofu

1 Egg (Beaten)

For Sauce:

2 tbsp Butter

3 Salted Duck's Egg Yolk (steamed & mashed)

3 stalks Curry Leaves

3 pcs Bird's Eye Chilli (sliced)

1 tsp Chicken Stock Granules,

1 tsp Sugar

100ml Cream

100ml Water

Preparation Method:

1. Slice tofu into 2cm thick pieces.
2. Dip tofu into egg, then coat with Dr. Oetker Nona Breadcrumbs. Keep in the refrigerator.
3. For sauce, heat butter in a pan. Add in the rest of the ingredients and bring to boil.
4. Heat sufficient cooking oil in a wok, deep fry coated tofu until golden brown. Drain on paper towel.
5. Place tofu in a plate, pour the sauce over just before serving.

Dr. Oetker Nona Products

