Spicy Taufu

NIBBLEDISH CONTRIBUTOR

Ingredients

1 box of soft taufu 2 clove of garlic, sliced 1 tablespoon of oil 2 tablespoon of chilli paste 1 teaspoon of fish sauce 1 teaspoon of soy sauce 1 pinch of salt 1 tablespoon of curry powder 1/4 cup of cornstarch water solution (2 teaspoon of cornstarch with water) 1/4 cup of water

Instructions

Instead of the bland taufu, I added some spice. 1. Saute garlic with oil till golden. Add in chilli paste. 2. Add in taufu and water. 3. Once the water boil, add in the rest of the other ingredients except for cornstarch water solution. 4. Once the mixture boil, add in cornstarch solution to thicken the sauce.