



## 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.