



steamed tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- soft tofu
- 1 tsp kicap manis
- 1 tsp oyster sauce
- 1 tsp chopped spring onion / scallion
- 1 tsp chopped fresh cilantro
- 1 tsp fried garlic with oil
- 1/2 tsp sesame oil
- 1 tbsp mirin (sweet rice wine)
- 2 tbsp soy sauce
- pinch of white pepper

Instructions

cut tofu into bite size cubes and steam on medium heat for 8-10 minutes. pour away excess water. mix together all the other ingredients and spoon it over the tofu. serve with white rice.