Tofu with Chilli Jam

NIBBLEDISH CONTRIBUTOR

Ingredients

1 block of Tofu
4 long red chilli's
2 red capsicums (Bell peppers)
6 Shallots
4 cloves garlic
2 tablespoons tamarind concentrate / pulp
3 tablespoons brown sugar, the browner the better
2 tbl sp soy sauce or kecap mantis
Oil (penut is best, but any is cool)
2 spring onions
Chopped nuts
Rice to serve

Instructions

1. Ok, so first you chop up Shallots and garlic and fry in a little oil until translucent.
2. Transfer your shallots and garlic to a food processor (or tall jug with a kitchen whizz if your cheap like me) and add chopped red peppers, and chopped chilli's.
3. Hit GO!
4. When that's turned into a reddy liquid/paste (add water if you need), transfer back into a saucepan or deep frying pan.
5. Add tamarind concentrate, kecap, and sugar and simmer for about 20 mins, adding water if it dries out
6. While that's going on, chop your Tofu into bite sized squares, coat in a little kecap, and fry untill golden on both sides. Place to the side.

7. Chop and fry spring onions for about a minute, so they are still crunchy
8. Combine sauce, tofu, and spring onions, serve with rice and sprinkeled with chopped nuts (I like cashews).