



Non-traditional Agedashi Tofu.

NIBBLEDISH CONTRIBUTOR

Ingredients

- Medium-firm tofu.
- Green onions, chopped.
- Sesame seeds, roasted.
- A starch. (Potato, corn, something you can dust it in.)
- Cooking oil.

Sauce:

- Mirin.
- Hoisin sauce.
- Water.

Instructions

I went to numerous sushi restaurants and ordered "Agedashi tofu." They didn't have that dashi broth that I'm used to, but this is good as well. It should be crispy on the outside and creamy silky on the inside.

1. Cut your tofu into sticks or cubes and coat them in the potato starch or whatever starch you choose.
2. Put oil into a shallow pan or a pot and heat it up.
3. Deep fry the tofu pieces till outside is crispy. You can choose for it to be golden or just nice and puffed up on the outside.
4. In a bowl, mix the hoisin sauce with a smidgen of water (like a teaspoon full).

Then put a little bit of mirin, mix.

5. Remove the tofu, drain on paper towels then on another plate, put tofu on.
Spoon the sauce on top of the tofu.
6. Enjoy, if you want spicy, put some sriracha on the side.