

Cold tofu with century egg

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 package of soft silken tofu
- 2 century eggs
- 1 stalk of spring onion, sliced
- 1 tablespoon of light soy sauce
- 1/2 teaspoon of sesame oil

Instructions

- 1. Dry tofu with paper towel, cut it into cubes.
- 2. Arrange on serving plate.
- 3. Peel eggs and cut them in cubes.
- 4. Sprinkle century egg pieces and spring onion on tofu.
- 5. Season with soy sauce and sesame oil.
- 6. Serve chilled.