



Soft tofu with dried shrimp roe

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 package of tofu
- 1 teaspoon of dried shrimp roe
- spring onion, sliced
- 2 slices of ginger
- 1 tablespoon of oyster sauce
- 1 tablespoon of soy sauce
- pinch of sugar
- 1 teaspoon of sake
- sesame oil
- 4 tablespoons of water
- 1/2 teaspoon of potato starch

Instructions

1. Cut tofu in cubes, blanch and cool down.
2. Mix sauce ingredients: oyster sauce, soy sauce, sugar, sake and water.
3. Heat wok, add dried shrimp roe, heat till fragrant, add ginger and sauce ingredients, mix well.
4. Add tofu to the sauce, mix gently to cover tofu in sauce. Simmer 10 minutes.
5. Mix potato starch with 2 tablespoons of water, add it to wok and mix till sauce thicken.
6. Serve sprinkled with sesame oil and spring onion.