

Satay Tofu

Calories: 0 kcal

Servings: 4

Time: 1.05 Hours

Ingredients

- 400.00 g Nigari Tofu (firm)

Instructions

1. Satay Sauce:
2. Whisk together ingredients then slowly whisk in $\frac{1}{4}$ cup warm water until the consistency of mayon
3. Satay Tofu:
4. Preheat oven to 180C degrees (355F) and line a tray with baking paper.
5. Wrap tofu in absorbent paper towel or similar and place on a flat surface with something heavy on of it. Allow the tofu to 'press' for 15 minutes.
6. Cut tofu into 2cm cubes and spread in a single layer on the prepared tray. Bake in the oven for 25 minutes or until lightly golden.
7. Once the tofu is slightly golden remove it and toss with the satay sauce in a medium sized bowl. C well and allow to marinade for at least 20 minutes.