

EAT THIS! DRINK THAT!

with **OLD WORLD WINES**

SPICY GARLIC TOFU

INGREDIENTS

- 500 grams (extra firm) (chopped to bite size cube pieces) tofu
- 7-8 cloves (don't peel the skin) of garlic
- 2 inch ginger
- 1 tbsp white sesame seeds
- 1 tsp salt
- 2 tsp soy sauce
- 2 tbsp sesame oil
- 1 tsp pepper powder
- Chopped green onions – to garnish

Prep Time 4 minutes
Cook Time 6 minutes
Serves 2 people

Wine Pairing

Allegro; Organic Primitivo

DIRECTIONS

Place the chilis, ginger, sesame seeds, salt and garlic (with skin) in a blender and pulse it for 3-4 times. It should not be a smooth paste.

Heat oil in pan on medium to low heat, add the spice mix and fry for 30 seconds. Add the soy sauce, pepper powder and tofu cubes.

Toss well for the spices and soy sauce to coat the tofu well. Fry for 2 minutes, until the tofu turns slightly golden and crispy on the outside.

Garnish with chopped green onions or sesame seeds.



**READY
IN 10
MINUTES**