Sesame cold tofu

About 10 minutes · Serves 2



Ingredients

- 300 g ready-to-eat firm tofu, chilled and drained
- 1½ tbsp Tian Fu sesame paste
- 1 tbsp soy sauce; 1 tbsp rice vinegar; ½ tsp sugar
- 2 tbsp warm water; 1 spring onion, sliced

Method

1. Mix the sesame paste and warm water until smooth, then add soy sauce, vinegar and sugar.
2. Cut the chilled tofu into cubes and arrange on a plate.
3. Spoon over the dressing, finish with spring onion and serve immediately.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sesame paste

270g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.