



SPRING ONION-MISO TOPPED SILKEN TOFU

Categoria: Starter **Tempo di preparazione:** 15 minutes **Difficoltà:** molto facile 

Ingredienti per 4

- 1 1/2-1 tablespoons white miso
- 1 tablespoon soy sauce, plus extra for drizzling at end
- 1 tablespoon sesame oil
- 2 bunches spring onions
- 1/2 fresh red chili, chopped
- 1/2 red pepper, cut into strips
- Juice of 1/2 lime
- 2 tablespoons toasted sesame seeds
- 2 packets/boxes Silken (soft) tofu

Preparation time: **15 minutes**

Serves: **4**

Method

Stir the miso to loosen it up, then mix it with the soy sauce and sesame oil. Set aside while you prepare the spring onions.

Trim off the root end and the uneven cut ends of the spring onions, then cut on a diagonal, as thinly as you can.

Stir this into the miso mixture, along with the red chilli, red pepper, lime juice and sesame seeds.

Carefully open each box of tofu, using a scissors to keep it from falling apart as it is quite delicate in texture.

Cut each rectangle into two halves, each one square shaped.

Place each square on a small plate.

Spoon the spring onion miso mixture onto each square of tofu, drizzling a little bit of soy sauce over the top.

Leave to stand for an hour in the fridge to allow the flavours to develop before serving.

Cooks Tip: Instead of tofu, the spring onion/miso mixture is delicious as a dressing mixed in with cold diced cooked chicken and rice noodles.

