KIKKOMAN

# Crispy sesame tofu

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

## INGREDIENTS

**2 portion(s)**

| | |
|---|---|
| **200 g** | firm tofu |
| **3 tbsp** | sesame seeds |
| **300 g** | sweet potato |
| **6 tbsp** | rapeseed oil |
| **2 tbsp** | cornflour |
| **100 ml** | Kikkoman Teriyaki Wok Sauce with Toasted Sesame |
| **3** | spring onions, cut into rings |
| **1.5 tbsp** | Kikkoman Toasted Sesame Oil |

## PREPARATION

### Step 1

**200 g** firm tofu - **3 tbsp** sesame seeds
Cut the tofu into 2 cm cubes and pat them dry with kitchen paper or press them for a while if you have time (see tip). Roast the sesame seeds in a small dry pan until golden brown, stirring frequently.

### Step 2

**300 g** sweet potato - **3 tbsp** rapeseed oil
Wash the sweet potatoes thoroughly. Cut them into 1 cm cubes and fry them in a covered wok with the rapeseed oil over a medium heat for about 10 minutes.

### Step 3

**2 tbsp** cornflour - **3 tbsp** rapeseed oil
Coat the tofu in the cornflour and shake off any excess. Place the sweet potato cubes in a bowl and wipe out the wok with kitchen paper. Heat the rapeseed oil and fry the tofu in it for 5 minutes until golden brown.

### Step 4

**100 ml** Kikkoman Teriyaki Wok Sauce with Toasted Sesame **3** spring onions, cut into rings - **1.5 tbsp** Kikkoman Toasted Sesame Oil
Return the sweet potatoes to the wok. Add the Kikkoman Teriyaki Sauce with Sesame and the spring onions and cook for 1 minute. Sprinkle with the sesame seeds, toss to combine and serve. Finish with a drizzle of Kikkoman Sesame Oil.