

Agedashi Tofu

<http://userealbutter.com/2011/08/30/agedashi-tofu-recipe/>
from [*Rasa Malaysia*](#)

8-16 oz. soft tofu (in a block or a couple of blocks – don't use firm tofu!)
1/2 cup cornstarch
oil for deep frying
tentsuyu sauce (see recipe below)
1 tsp daikon radish, peeled and grated
1 tsp fresh ginger, peeled and grated
dried bonito flakes/katsuobushi
green onion, sliced (optional)

tentsuyu sauce

3/4 cup dashi or Japanese fish stock (in my case, 1/8 tsp of hondashi with 3/4 cup water)
4 tbsps soy sauce
3 tbsps sake
2 tbsps mirin
3/4 tbsp sugar

Combine the tentsuyu sauce ingredients in a small saucepan and heat until steaming, but not boiling.

Heat about three inches of oil in a medium saucepan. Slice the tofu into 1-inch cubes (or a little larger like 1x1x2 inches). Pat them dry with a paper towel and then coat them in cornstarch. When the oil is hot (flick some cornstarch in and when it sizzles, it's ready), carefully drop 3-4 cubes of tofu into the oil to fry. When the cubes start to turn a light golden color, flip them in the oil until each cube is a light golden color all over. Remove from the oil and set on a paper towel or cooling rack to drain a little. Repeat until all of the cubes are fried. Place 3-4 cubes in a bowl. Pour some tentsuyu sauce over the tofu. Top the tofu with a pinch of the grated daikon and ginger. Sprinkle bonito flakes over top and garnish with some green onions. Serve hot. 8 oz of tofu should make enough to serve four as a light appetizer.