



# THAI PEANUT TOFU



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Binds with fluid - no separation of ingredients
- Full taste with less fat content



25



easy

## INGREDIENTS FOR 1454 G

### FOR THE PEANUT SAUCE

<b>140 g</b>	QimiQ Cream Base
<b>50 g</b>	Massaman curry paste
	Vegetable oil
<b>250 g</b>	Coconut milk
<b>2 g</b>	Kaffir lime leaf, finely sliced
<b>200 g</b>	Peanut butter crunchy
<b>30 g</b>	Apple vinegar
<b>7.3 g</b>	Salt
<b>150 g</b>	Sugar
<b>110 ml</b>	Water

### FOR THE TOFU

<b>500 g</b>	Tofu, fresh, firm
	Salt
	Pepper
	Garlic, granulated
	Corn flour / starch
	Canola oil
<b>15 g</b>	Spring onion(s), finely sliced

## METHOD

1. For the Thai peanut sauce: saute the Massaman paste in the vegetable oil until fragrant. Add the coconut milk, kaffir leaves, peanut butter, vinegar, salt, sugar and water and allow to simmer. Finish with the QimiQ Sauce Base.
2. For the tofu: cut the extra firm tofu into squares, season with the salt, pepper and garlic and dust with the corn starch or potato starch.
3. Fry with the canola oil in a teflon skillet until golden brown. Serve with the Thai peanut sauce over jasmine rice. Garnish with scallions.