

# Recipes

## Deep fried *Koya Dofu* in *Ankake* (Sweet Sauce)

---



### Ingredients (serves 4)

---

- 2 *koya dofu* cakes (freeze-dried tofu)
- 1/4 carrot
- 4 snow pea pods
- Oil (canola oil, olive oil, safflower oil, or other oil) for deep frying
- 200 cc. (7 oz. or 7/8 cup) room temperature water (for cooking)
- 1 Tbsp. soy sauce
- 1 Tbsp. sugar
- 1 tsp. salt
- 1 tsp. potato starch (or corn starch)
- 2 tsp. water (for dissolving the starch)

### Instructions

---

1. Reconstitute the *koya dofu* by soaking in water until soft, then gently squeezing between your palms to get rid of excess water. Wrap in a paper towel to dry the surface.
2. Cut the *koya dofu* diagonally into quarters, making four triangles from each original square. Heat oil to 175° C (347° F) and deep fry them until golden brown.
3. Cut carrots into thin strips and snow peas in half, then deep fry at around 175° C (347° F).
4. Place the water, soy sauce, sugar and salt in a pot and bring to a boil. Dissolve the potato starch in a little water.\* Add to the pot and cook on a low heat, stirring until the sweet sauce thickens.
5. Arrange the deep fried *koya dofu* on a serving dish and top with the deep fried carrots and snow peas. Pour the warm *ankake* (sweet sauce) over the *koya dofu* to complete.

\* To make *katakuriko* potato sauce, mix 1 tsp. of potato starch (*katakuriko*) with 2 tsp. of cold water in a cup and stir well. Add this to the hot liquid.