

# TOFU STEAK

Shojin cooking around the world!



## INGREDIENTS (SERVES 2)

- 1 package tofu (firm or harder)
- potato starch (as needed)
- 1 Tbsp. sesame oil (1/2 oz.)
- 4 Tbsp. mirin (sweet sake) (2 oz. or 1/4cup)
- 2 Tbsp. soy sauce (1 oz.)



1. Cut tofu into 4 pieces.



2. Wipe off the water from the tofu with paper towel.



3. Coat the tofu with potato starch.



4. Heat the sesame oil in a pan and sear the tofu until browned on all sides. Add mirin and soy sauce to the pan and boil down. Garnish the tofu with parsley to serve.

