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 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 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.