KIKKOMAN

Tofu Nuggets

Total time **45 mins** **30 mins** preparation time **15 mins** marinating time

Nutritional facts (per portion):
1,274 kJ / 319 kcal

Fat: **20.9 g** Protein: **11 g**
Carbohydrates: **17.1 g**

INGREDIENTS

4 portion(s)

For sauce 1

1	garlic clove
80 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
0.5 tsp	chopped chives
0.5 tsp	sesame oil

For sauce 2

40 ml	sriracha sauce
40 g	mayonnaise
1 tsp	Kikkoman Naturally Brewed Soy Sauce

For the tofu nuggets

200 g	tofu
2.5 tsp	Kikkoman Naturally Brewed Soy Sauce
	Freshly ground black pepper
2 tsp	cornflour
1	egg
40 g	Kikkoman Panko - Japanese style crispy bread crumbs
	Frying fat for the deep fryer

PREPARATION

Step 1

To make the first sauce, peel and finely chop the garlic cloves and mix with the ponzu sauce, chives and sesame oil. To make the second sauce, combine the sriracha, mayonnaise and soy sauce.

Step 2

Cut the tofu into approx. 3 x 3 cm cubes to make the nuggets, mix with 1½ tsp. soy sauce and pepper and marinate for approx. 15 minutes.

Step 3

Dab the tofu dry and combine with the cornflour. Whisk the egg and the remaining soy sauce. Dip the tofu nuggets in the egg mixture first, then in the panko.

Step 4

Fry the nuggets in a deep fryer for around 3 minutes until golden brown. Remove, drain and serve with the two sauces. They taste great with a mixed salad.