

Homemade Egg Tofu



Serves 2

Ingredients:

3 medium eggs

200 ml unsweetened soya milk

½ tsp salt or seasoning of your choice

Method:

1. Break the eggs into a bowl and lightly beat.
2. Measure the soya milk into another bowl and add in the salt or seasoning.
3. Strain eggs into the soya milk and stir well to prevent lumps forming in the tofu.
4. Strain once again for a smooth finish.
5. Pour into a flat bottomed bowl to ensure even cooking.
6. Cover bowl with foil and steam in boiling water for 15 minutes.
7. As soon as it finishes cooking, remove the foil to prevent condensation on the tofu.
8. Place blackened pork belly on top of the tofu to serve.
8. Tofu can be served with many dishes or simply with a little fragrant oil (sesame, garlic or onion) along with soy sauce and plain rice.



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