

Tofu Steak

Cooking Lessons with CGJNY



INGREDIENTS (Serves 2)

300g	Firm tofu		
10g	Sugar	15ml	Soy sauce
15g	Butter	1 tsp.	Grated garlic
45ml	White wine		Flour as needed

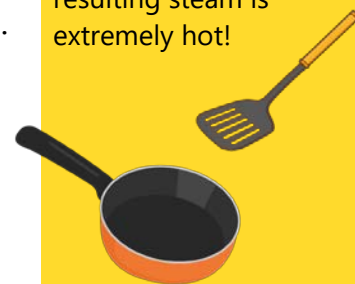
Directions

1. Cut tofu into thick slices.
2. Cover each slice of tofu with a layer of flour on all sides.
3. Preheat the frying pan on medium heat.
4. Add butter to the heated pan. Swirl the butter as it melts to fully coat the bottom of the pan.
5. Fry the tofu in the butter until the slices are golden brown on both sides.
6. Add the white wine, soy sauce, and sugar to the pan. Allow this mixture to boil for a while.
7. Add grated garlic to the sauce. Continue to cook until sauce grows thick and adheres well to the tofu.
8. It is ready when the sauce sticks to the tofu and the garlic becomes fragrant. Serve with shredded white scallions (optional).



TIP!

Exercise caution when adding wet ingredients to a hot and dry pan. The resulting steam is extremely hot!



MEET THE CHEF MR. SHOGO TSUTSUMI



- Q What made you decide to become a chef?
A My father was also a chef. I grew up watching him work and naturally became interested.
- Q Is there something you put extra thought into when creating a new menu?
A I try to plan menus that can at once evoke a sense of nostalgia for Japanese guests, as well as serve as a gateway to Japanese cuisine for guests from other cultures.