

TASTES OF LIFE

Steamed butterfly prawn on tofu

Serves 4-6

2 pieces tofu
6 pieces fresh prawns (medium size)
1 tbsp corn starch
125 ml supreme soya sauce
½ tsp sugar
2 tsp cooking oil
julienne of red chillies & green
onions for garnish



De-shell the prawns, except for the tails.
Clean the prawns. Make a cut at the back of the prawn and then
insert the tail through the cut.
Cut the tofu into 3 equal pieces.

Place the tofu on a plate or the steaming tray. Dip the bottom of the
prawn into corn starch and place on the top of the tofu.
Steam for 3,5 minutes at 100° C.

Heat up the soya sauce, sugar and oil. Pour over tofu. Garnish with
red chillies and green onions. Serve hot.