

# Homemade Tofu, Foie gras-Shitaki emulsion Tofu



*The  
Perfect Meal*

Episode 2

## **Chef Haikal** **- Ember -**

### Ingredients:

1 Ltr.	Soya milk
1 Nos	Fresh eggs
14 gm	Sugar
10 gm	Salt
Foie Gras sauce	
220 gm	Fresh Foie Gras
1/3 cup	Soya sauce
2/3 cup	Sake

### Method

#### *Tofu Preparation*

- 1) Mix the milk, eggs, sugar and salt
- 2) Strain the mixture
- 3) Steam mixture in oven for 45 minutes

#### *Sauce*

- 1) Pan fry the foie gras till crispy
- 2) Add the rest of the condiments before blending till mixture is smooth