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VIETNAMESE

## Crisp silken tofu crusted in lemongrass (dau hu xa ot)



I love the simplicity of this recipe. Beautiful soft silken tofu fried and served with the crisp lemongrass and chilli. Serve with some rice as part of a shared meal.

Serves

**4**

Preparation

min **10**

Cooking

min **10**

Skill  
level

**Easy**

### Ingredients

- 450 g silken or firm tofu
- 1 lemon grass stem, white part only, finely chopped
- 1 bird's eye chilli, finely chopped
- 1 tbsp finely diced garlic
- 1 tsp salt
- 1 tsp sugar
- ½ tsp freshly ground black pepper
- 1 tbsp vegetable oil
- 3 coriander sprigs

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### Cook's notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.

## 2 Instructions



Drain the tofu and slice into 5 x 10 cm pieces, then leave on the chopping board or transfer to a tray. In a bowl, add the lemon grass, chilli, garlic, salt, sugar and pepper.



Mix all the ingredients together, then coat both sides of the tofu with the mixture.



Heat a large frying pan over medium-high heat. Add the oil and pan-fry each side of the tofu for 3 minutes until browned and crisp.



Garnish with coriander and serve with jasmine rice.



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