



## Deep-Fried Tofu with Shallots & Cumin

Serves 2

### INGREDIENTS

- 200g firm tofu
- Vegetable oil, for deep-frying
- ¼ cup plain flour
- 1 teaspoon coarsely ground toasted cumin
- 1 teaspoon Chinese five spice
- 1 tablespoon deep-fried shallots
- Salt flakes, to taste
- Chilli sauce, for serving

### Brine

- 1 teaspoon cumin seeds, toasted
- 1 teaspoon coriander seeds, toasted
- 2 coriander roots, scrubbed and chopped
- 2 cloves garlic, chopped
- 1 red shallot, chopped
- 1½ cups water
- 3 teaspoons shaved palm sugar
- 2 teaspoons salt flakes (10g)
- ¼ teaspoon Chinese five spice
- 1 small star anise
- 1 pandanus leaf, washed, trimmed and knotted
- Pinch galangal powder
- A grind white pepper
- A grind black pepper



### METHOD

1. Make Brine: Place cumin and coriander seeds in a mortar and use a pestle to coarsely crack them. Add coriander root, garlic and shallot and pound to form a coarse paste. Place in a saucepan with remaining ingredients. Bring to the boil, reduce heat and simmer for 2–3 minutes. Set aside to cool then refrigerate until completely cold.
2. Cut tofu into cubes about 3cm thick.
3. Place in Brine, cover and set aside for an hour or so.
4. Remove from Brine and pat dry.
5. Heat vegetable oil in a saucepan or deep-fryer.
6. Meanwhile, place flour in a bag with half the cumin and half the five spice and mix well.
7. Add tofu and toss to coat well then shake off excess flour.
8. Deep-fry for about 3 minutes, turning occasionally, until well coloured. Drain on paper towel.
9. Pile onto a platter and scatter with deep-fried shallots, remaining cumin and five spice and a good sprinkle of salt.
10. Serve with chilli sauce on the side.