
Furikake Crusted Tofu

Yield: 6 Servings

Ingredients

42 oz tofu (firm)
1 Tbsp wasabi paste
salt
pepper
1/4 cup all-purpose flour
3 eggs
8 Diamond Bakery Furikake Crackers
1/2 cup panko
4 Tbsp nori komi furikake rice seasoning
1 tsp nanami togarashi (Japanese 7 spice assorted chili pepper)
1 cup canola oil

Cooking Time: 30 min

Instructions

Cut the tofu into a total of 12 equal pieces.

Drain the tofu on paper towels to absorb moisture. Coat the tofu with wasabi paste, salt & pepper to taste. Next begin preparing stations to crust the tofu by placing the flour into a bowl. Place eggs into a separate bowl and blend together well. Then, place furikake crackers into a food processor and pulse into fine crumbs, or coating consistency. Combine the crackers crumbs, panko, nori komi furikake and nanami togarashi into a large bowl and stir together.

To coat the tofu, roll it into the flour, then into the egg wash. Lastly, coat tofu slices well with crumb mixture on each side for the crust. Heat canola oil in a frying pan on medium high heat and pan fry tofu for 2 to 3 minutes on each side, until golden brown.

Recipe brought to you by:

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