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by Liz Robb

Thai Style Tofu Cakes With Salsa

Ingredients

2 cloves of garlic
A small piece of ginger
1 green chilli
1 small carrot
2 spring onions
200g firm tofu
2 teaspoons of dark soy sauce
2 teaspoons of sweet chilli sauce
1 lime
1 large egg
A small handful of fresh coriander
Salt and black pepper
2 heaped tablespoons of cornflour
Plain flour
Sunflower oil
A quarter of a cucumber
2 vine plum tomatoes
A pinch of brown sugar

Servings
2
Person

Preparation

1. Peel and finely chop the garlic. Peel and grate the ginger. Deseed and finely chop the chilli. Peel and finely slice the carrot into very thin ribbons. Trim and finely chop the spring onions.
2. Drain, pat dry and chop the tofu into small pieces.
3. Mix the garlic, ginger, chilli, carrot and spring onion in a large bowl with the chopped tofu. Add the soy sauce, chilli sauce and the zest and juice of half the lime. Add the yolk of the egg and stir everything together.
4. Finely chop the coriander and add to the mixture. Season with salt and black pepper, add the cornflour and mix well together.
5. Sprinkle some plain flour into a shallow dish. With floured hands, form the mixture into 6 equal sized patties and coat with flour. Place on a plate and chill in the fridge for a few minutes.
6. Preheat the oven to 200 degrees, or 180 degrees fan oven. Lightly oil a baking sheet.
7. Heat 1-2 tablespoons of oil in a small frying pan to medium hot and cook the tofu cakes for about 2 minutes on each side, so that they are golden brown.
8. Heat the prepared baking sheet in the oven for a minute or two. Place the tofu cakes on it and bake for 10-12 minutes, or until they are heated right through.
9. Meanwhile, to make the salsa, chop the cucumber and tomatoes and place in a small bowl with the juice of half a lime, a pinch of brown sugar and season with salt and black pepper. Stir in a little chopped coriander.
10. Serve three small tofu cakes per portion, with a small dish of salsa on the side.

Cooks Note

A tasty, quick and easy meat free dish; Thai style tofu cakes, nutritious and full of flavour, served with a fresh salsa.

Don't be too concerned if the mixture feels a bit wet when you form the patties; they will firm up when you fry them in a fairly hot pan, and you can pat them back into shape as

they cook.

I made this dish just for two of us, but it can very easily be scaled up to feed more people.

I like to serve it with a wedge of lime and a small dish of sweet chilli sauce too!