

Golden Sand Tofu

Golden crumble:

Ritz crackers 1 pack
Curry powder 2 tablespoons
Sugar 2 tablespoons
Salt 1/2 tablespoon
Curry leaves 15

Method:

- Put all of the above ingredients into a blender, blend until the crackers become crumbled and all well mixed, then remove from blender and set aside for later use.

Ingredients:

Fresh bean curd 1 block
Butter 1.5 tablespoons

Cooking Method:

- Cut fresh bean curd into bite size, and drain it.
- Heat oil in pan in medium to high heat. Put drained tofu into hot oil to deep fry until golden, remove from oil and drain.
- Pour away oil from pan and clean it.
- Heat up the pan, melt butter in pan.
- Add in deep fried tofu and 3 tablespoons of the above golden crumble, stir until all tofu pieces are evenly coated with golden crumble.
- Dish up and ready to serve.