

Tofu Duo in Skewers

Prep time: 20 mins

Cooking time: about 15 mins

Serve: 2 people

Serving suggestion: as snack or entrée

Tofu duo in skewers:

Solid tofu 80g

Tofu tempeh 80g

Cucumber 50g

Red capsicum 50g

Kecap Manis (ABC sweet soy sauce) 3 TBS

Bamboo skewers 10 skewers

Cooking oil enough for cooking

Seasoning:

pinch of cracked pepper on grill or pan before cooking.

Method:

- Marinate the solid tofu, tofu tempeh, cucumber and red capsicum with KecapManis for about 10 mins,
- cube the above vegetables, then skew the above ingredients piece by piece, set aside,
- grill the skewers on pan or fire grill, once tofu's colour turn to light brown, remove from pan or grill and ready to serve with peanut sauce below.

Sauce:

Peanut butter 80g

Coconut milk 80g

Kaffir lime leaves 4g

Salt 1 tsp

Lemon juice 1 TBS

Method:

- Bring the above ingredients to boiling in low to medium heat,
- taste, then remove from stove,
- remove leaves from sauce, and ready to serve with tofu skewers.