Tofu steak with wild mushrooms, pak choi and Indonesian soy sauce



Ingredients

4

- 500 g tofu
- 250 g chestnut mushrooms
- 1 head pak choi
- 250 g beans
- 1 carrot
- 1 red onion
- 100 g bean sprouts
- 50 g peanuts
- ½ bunch green asparagus
- 20 g Bresc Garlic chopped
- 20 g Bresc WOKginger
- 10 g Bresc WOKchilli
- 1 dl Indonesian soy sauce
- 1 dl chilli sauce
- emping (nut crackers)

Used Bresc products



Bresc Garlic chopped 450g



Bresc Ginger & lime WOK 450g



Bresc Green & red chilli WOK 450g

Preparation method

Slice the tofu into four slices and fry them in oil until golden-brown. Put to one side. Cut the onion into half rings and the beans in half. Clean the carrot and cut into slices. Slice the mushrooms and cut the green asparagus into lozenges. Fry everything well in a hot pan and add the chilli, ginger and garlic. Add the chilli sauce and Indonesian soy sauce and continue cook briefly. Heat the tofu briefly in the oven. Serve with the vegetables and some emping.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000