KIKKOMAN

Tofu martabak with acar kuning pickles

Tempo total **80 Mins.** **50 Mins.** Tempo de preparação **30 Mins.** Tempo de confeção **90 Mins.** Tempo de Espera

INGREDIENTES

10 Porções

For the acar kuning:

20 g	turmeric, fresh, sliced
20 g	ginger, peeled, sliced
2	lemongrass stalks, bruised
30 g	chilli, cut into strips
50 ml	vegetable oil, for frying
200 ml	rice vinegar
100 ml	water
60 g	sugar
10 g	salt
40 ml	Kikkoman Tempero de cozinha doce ao estilo Mirin
200 g	carrots, peeled, julienned
200 g	cucumber, deseeded, julienned
100 g	shallots, peeled, thinly sliced

For the tofu filling:

100 g	onions, white, peeled, finely diced
100 g	carrots, peeled, finely diced
50 ml	vegetable oil, for frying
500 g	tofu, firm, cut into small cubes
170 ml	Kikkoman Molho Unagi
100 g	spring onions, thinly sliced

For assembly and garnish:

250 g	filo pastry
100 ml	vegetable oil, for shallow-frying

PREPARAÇÃO

Passo 1

For the acar kuning, briefly sweat the turmeric, ginger, lemongrass and chilli in the oil. Add the rice vinegar, water, sugar and salt and bring to the boil, stirring until the sugar and salt have dissolved. Remove from the heat and stir in the Kikkoman Mirin-Style Sweet Seasoning. Place the carrots, cucumber and shallots in a bowl, pour over the hot liquid and leave to infuse in the fridge for at least 60 min.

Passo 2

Meanwhile, for the filling, sweat the onions and carrots in the oil until translucent. Add the tofu and fry over a high heat until lightly browned.

Passo 3

Stir in the Kikkoman Unagi Sauce and spring onions. Leave the mixture to cool.

Passo 4

Divide the tofu filling into 10 equal portions. Place one portion in the centre of each filo sheet, fold in the edges and close to form a parcel.

Passo 5

Heat the oil in a frying pan and fry the parcels over a medium heat for 2–3 min on each side until golden brown and crisp.

Passo 6

50 g	peanuts, roasted, roughly chopped
30 g	coriander, leaves picked

Cut the martabak in half or into strips and plate with the drained acar kuning.

Passo 7

Garnish with the coriander and peanuts and serve.