



Tofu with Century Egg

(Chinese Cold Tofu - with Soft/Silken Tofu)



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Ingredients:

- 1 pack of AFC Soft Tofu (Choose from 3 different sizes: 14oz. Organic, 19oz. & 14oz.)
- 2 stalks of green onions
- 1 century egg (thousand year old egg)
- shredded pork sung (optional)

Ingredients for seasoning:

- 1 teaspoon black vinegar
- 1 teaspoon light soy sauce
- 1 teaspoon sugar
- 1 teaspoon sesame oil

Directions:

Wash tofu under water, cut into 1" cubes for bite size samples (larger if desired)

De-shell, rinse, pat-dry, slice, dice or mash century egg

Slice green onions very thin

Cover prepared tofu, century egg mixture, green onion separately and chill them in fridge (3 - 4 hours or until cold)

Ready to serve

