

## *Chilled Hiya-Yakko with Silken Tofu*

### *Ingredients:*

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400 g Silken Tofu  
5 - 6 tbsp shoyu (soy sauce)  
2 tbsp thin leek rings or spring onions  
1/2 tsp fresh grated ginger

### *Preparation:*

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*Cut Silken Tofu into 2 - 3 cm cubes and place in a low bowl with ice cubes and water. Mix the shoyu, leek rings and ginger, and serve in a separate dish. The tofu chunks are dipped in the sauce before eating.*



**Tofu recipes from**



[www.taifun-tofu.com](http://www.taifun-tofu.com)