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April 2022

Momofuku Black Pepper Tofu

A special recipe created in partnership with Momofuku, we're serving up a crispy tofu dish coated in an addictive peppery sauce that is made extra fiery using Momofuku's Chili Crunch!

Momofuku was founded by chef David Chang in 2004. Today, Momofuku has restaurants in US and Canada as well as a line of restaurant-grade ingredients for home cooks – now available on Umamicart!

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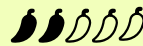
MINUTES

2

SERVINGS

13

INGREDIENTS



SPICE LEVEL



Momofuku Black Pepper Tofu

INGREDIENTS

- 1 package firm tofu, cubed
- 3 tbsp cooking oil
- 1 ½ tbsp cornstarch
- 3 garlic cloves, minced
- ½ knob of ginger, minced
- 2 tbsp Momofuku Soy Sauce
- 1 tbsp dark soy sauce
- 3 tbsp white sugar
- 2 tsp black pepper
- 2 tsp Momofuku Savory Salt
- 3 scallions, chopped
- 1-2 red Thai chilies, to taste
- 2 tbsp Momofuku Chili Crunch

DIRECTIONS

1. In a large bowl, toss and evenly coat cubed tofu in cornstarch.
2. Heat oil in a shallow frying pan on medium-high heat. Carefully add the cubed tofu and fry each side until golden and crispy, about 10-15 minutes. Transfer tofu to a paper towel lined plate to rest and drain.
3. In the same pan, fry ginger and garlic for 2 minutes. Add Momofuku Soy Sauce, dark soy sauce, sugar, black pepper, and Momofuku Savory Salt.
4. Turn up the heat and cook the sauce until it begins to thicken, but be extra careful to avoid caramelizing so sugar doesn't burn!
5. Add tofu, chopped chilies, and scallions to sauce. Gently stir until tofu is evenly coated in the sauce.
6. Drizzle with Momofuku Chili Crunch and serve over steamed rice and veggies!



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