



# THE ORIGINAL MAUI CRISPY TOFU



## TIME TO PREPARE

40 minutes



## COOK TIME

20 minutes



## SERVING

4 People



## PREPARED BY

<https://mauiribs.com>

## Ingredients

- 450 g of extra firm tofu cut into eight slices
- 1 egg
- ¼ cup toasted sesame seeds
- Sracha Sauce to taste
- Salt and pepper to taste

### Maui Tofu Marinade

- ¼ cup The Original Maui Sauce
- ¼ cup rice wine vinegar
- 1tbs maple syrup
- 2 tsp sesame oil

## Steps to Cook

01. Preheat the oven to 375 F
02. Pour the Maui sauce, rice wine vinegar, maple syrup and sesame oil into a bowl and mix well. Add the tofu slices and marinate in the refrigerator for 30 minutes to 6 hours.
03. Prepare a plate with the toasted sesame seeds.
04. In a small bowl beat the egg.
05. Remove the tofu from the marinade and dip into the egg.
06. Press the tofu slices in the sesame seeds, coat all sides and place on baking sheet.
07. In an oven cook for 20 minutes turning halfway.