



Crispy Fried Tofu with Hoisin Sauce, Noodles and Quick Pickle

A quick and flavourful dish with crispy tofu, aromatic hoisin sauce, and slurp-worthy noodles.

Prep Time: 15 minutes **Cook Time:** 15 minutes, **Serves:** 2

Ingredients

For the Tofu:

- 200g firm tofu, cut into 2cm thick slices
- 2 tbsp cornflour
- 2 tbsp vegetable oil
- 1 tbsp hoisin sauce + 1 tbsp water
- 1 clove garlic, finely grated
- ½ thumb-sized piece of ginger, finely grated
- 2 spring onions, sliced into large chunks

For the Noodles:

- 200g udon or soba noodles
- 1 tsp sesame oil
- 1 tbsp soy sauce
- ½ tbsp rice vinegar

For the Quick Pickle:

- ½ carrot, thinly sliced (julienne or ribbons)
- 3–4 radishes, thinly sliced
- ½ cucumber, deseeded and thinly sliced
- 3 tbsp rice vinegar (or white wine vinegar)
- 1 tbsp water
- ½ tbsp sugar
- ½ tsp salt

For Garnish

- A small bunch of fresh coriander, finely chopped
- 1 tbsp toasted sesame seeds

Method

Prepare the Pickle:

- In a small bowl, whisk together the vinegar, water, sugar, and salt until dissolved.
- Add the sliced carrot, radish, and cucumber, toss well, and let sit for 10–15 minutes while you prepare the rest of the dish.
- Drain before serving.
- Cook the noodles:
- Boil a pot of water and cook the udon/soba noodles according to package instructions. Drain and rinse under cold water to prevent sticking.
- Toss with sesame oil, soy sauce and rice vinegar. Set aside.

Prepare the tofu:

- Pat dry the tofu and coat in seasoned cornflour.
- Heat vegetable oil in a pan over medium-high heat. Fry tofu for 2–3 minutes per side until golden and crispy.

Add flavour:

- Lower the heat, add the garlic, ginger, spring onions, hoisin sauce and water, and stir to coat the tofu. Cook for another 1–2 minutes.

Assemble & serve:

- Place the noodles in bowls and top with the crispy hoisin tofu.
- Garnish with coriander, spring onions and sesame seeds.

Serving Suggestion

- For extra crunch, serve with stir-fried greens like bok choy or tenderstem broccoli.
- Add crushed peanuts or cashews for texture.