

Silken Tofu Dessert

By Ross McKenzie, Toronto NSW

Ingredients:

500g silken tofu (soft tofu)
80mL Exotic Ginger Syrup
(see [below](#))

Method:

- Cut the tofu into thin strips and divide into 4-5 small serving bowls

- Heat the syrup in a pot until warm (do not boil)
- Pour about 2 spoons of the syrup over the tofu in each bowl



Exotic Ginger Syrup

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Ingredients:

70g ginger, with skin
1 1/2 cups water
1 cup sugar
1 level tsp Vissot Cambodian Curry paste
1 small pinch salt

Method:

- Cut the ginger into thin slices and then cut the slices into thin strips
- Add all ingredients to a medium pot about 15-20cm wide (stainless steel pots are best; avoid reactive pots such as aluminium)
- Boil on medium heat for 25 minutes, stirring occasionally (be careful it doesn't boil over, especially toward the end)
- Strain in a fine-mesh strainer
- Makes about 2/3 to 3/4 of a cup (160-180 mL) of syrup

Alternative:

- Dissolve 1 level teaspoon of Vissot curry paste with 1 teaspoon of hot water and stir into 160 mL of ready-made ginger syrup (some Woolworths stores sell ginger syrup)

