

# Silken Tofu Dessert

By Ross McKenzie, Toronto NSW

## Ingredients:

- 500g **silken tofu** (soft tofu)
- 80mL **Exotic Ginger Syrup** (see below)

## Method:

1. Cut the tofu into thin strips and divide into 4-5 small serving bowls
2. Heat the syrup in a pot until warm (do not boil)
3. Pour about 2-3 spoons of the syrup over the tofu in each bowl



Please rate this recipe: [www.jomnin.org/silken-tofu-dessert](http://www.jomnin.org/silken-tofu-dessert)

We can help Cambodia by sharing this recipe and the Vissot curry with friends

## Exotic Ginger Syrup

By Ross McKenzie, Toronto NSW



### 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)

### Ingredients:

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

### Method:

1. Cut the ginger into thin slices (no need to peel) and then cut the slices into thin strips
2. Add all ingredients to a medium pot about 15-20cm wide (stainless steel pots are best; do not use reactive pots such as aluminium)
3. Boil on medium heat for 20-25 min (20 min for a larger pot and 25 min for a smaller pot), stirring occasionally (boiling longer will make a thicker syrup but it may crystallise when it cools)
4. Strain in a fine-mesh strainer
5. Makes about 3/4 of a cup (180 mL) of syrup