FOODIE CITY WARSAW / FOODIE TEAM

Smoked Tofu Pad Thai

Serves 4

Ingredients

240 g dry rice noodles (3–5 mm), 280 g smoked tofu, 4 eggs, 16 g garlic, 96 g shallots, 200 g mung bean sprouts, 64 g spring onion greens, 64 g roasted peanuts, chilli flakes to taste, 2 limes and oil for frying.

Sauce: 120 g tamarind paste, 96 g brown sugar, 72 g fish sauce and 96 ml water.

Method

1. Soak the noodles in room-temperature water for 30–60 minutes. Drain thoroughly once white and flexible.

2. Warm the sauce ingredients in a saucepan, stirring until the sugar dissolves. Taste for a balance of sour, sweet and salty.

3. Cut the tofu into 1 cm cubes. Chop the garlic and shallots. Slice the spring onion greens diagonally into 3–4 cm lengths and mix with the sprouts. Chop the peanuts and cut the limes into wedges.

4. Divide the ingredients into four portions. Heat a little oil in a wok. Brown one portion of tofu, add the garlic and shallots and fry for about 20 seconds. Crack in an egg, break it up and let it partially set.

5. Add one portion of noodles and sauce. Toss vigorously. If the noodles are still firm or dry, add 1–2 tablespoons of water. Add the sprouts, greens, chilli and some peanuts. Stir-fry for about 30 seconds.

6. Serve with the remaining peanuts and lime. Repeat with the remaining portions.