Chilled Tofu & Lump Crabmeat Salad with Creamy Salted Egg Yolk Sauce

Overview

Difficulty: Medium

Servings: 4

Preparation Time: 60 mins

Cooking Time: 20 mins

Ingredients

Main:

- 1 tube of silken tofu (250g), cut into 4-pc lengths
- 1 piece of Japanese cucumber, thinly sliced
- 4 tablespoons of rice vinegar
- 2 tablespoons of sugar
- A pinch of salt
- 120g of cooked crabmeat
- ½ teaspoon of Shaoxing wine

Sauce:

- 2 tablespoons of mayonnaise
- 3 salted egg yolk
- A pinch of Five Spice powder

Garnish:

- 2 stalks of spring onions, diced
- Salmon Roe or Ebiko Roe

Methods

1. Chill silken tofu until ready to serve. Toss cucumber slices with vinegar and sugar. Allow it to marinate for an hour.

2. Drain cucumbers and season with a pinch of salt. Mix crabmeat with some Shaoxing wine.

3. Combine ingredients for sauce together and whisk in the Bosch kitchen machine till the mixture turns smooth. Thin out with a little water if the sauce is too thick.

4. Arrange pickled cucumber on tofu. Spoon some crabmeat on the cucumber and add the salted egg yolk sauce.

5. Garnish with spring onions and salmon roe before serving.

Product Used

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