



# TOFU

## TARE SAUCE | MISO SOUP | PAK CHOI

### Ingredients:

400 g tofu (drained under a weight)  
1 pak choi  
250 gr miso paste  
2 tbsp tare sauce  
1 tbsp neutral oil  
YAKINIKU Japanese Smoked Salt

### Supplies:

Binchotan  
yakitori bars  
BBQ spiesen  
kwast  
tweezer

### Kamado set up:

direct heat

### PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the Yakitori Bars.

### PREPARATION

Start by bringing 1 litre of water to the boil, add 250 grams of miso paste, then turn off the heat (miso should not boil) and stir well in the pan.

Cut the tofu into 3-by-3cm cubes and skewer the cubes on the skewers. Brush the skewers with the tare sauce and grill the skewers over hot Binchotan until the tofu starts to colour.

Cut the pak choi lengthwise into 4 pieces, brush lightly with some oil and season with some salt. Grill the pak choi pieces over the Binchotan.

Serve the pak choi with the tofu in a bowl and season with the miso soup.