

FOXWOODS FOOD & WINE FESTIVAL

NUTS + NUTS

INDONESIAN TAHU TELOR

Serves 2 - 4

INGREDIENTS:

3/4 block tofu, cut into cubes
1 Tbs. olive oil
4 large eggs
Salt and pepper to taste
1 shallot, minced
1 pack Nuts+Nuts Sweet & Salty Cashews
3 bird's-eye chiles
1 large clove garlic
1 cup bean sprouts, blanched
3 Tbs. sweet soy sauce

DIRECTIONS:

To prepare tofu, stir fry cubed tofu in olive oil until lightly browned. Set aside. Beat eggs. Add salt and pepper. Pour eggs into small frying pan. Add tofu and shallots. When first side is cooked, flip to other side. Once omelette is cooked through, place on plate. Keep warm.

For sauce, combine cashews, chiles, garlic, salt and pepper in food processor (or mortar and pestle). Grind ingredients and add hot water until desired consistency is reached. Put sauce on tofu omelette.

TO SERVE:

Garnish with bean sprouts and drizzle with sweet soy sauce.