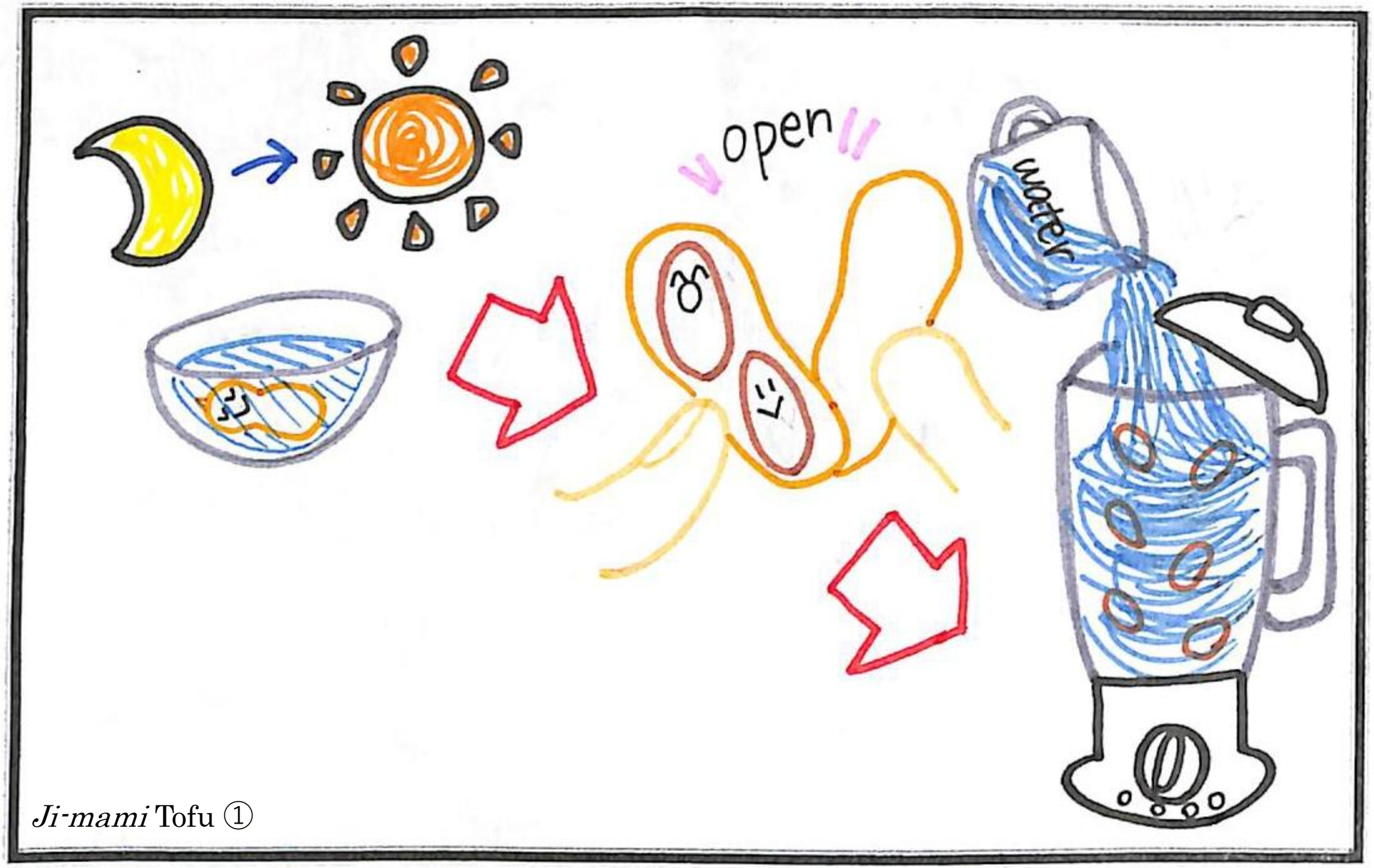
Peanut Tofu

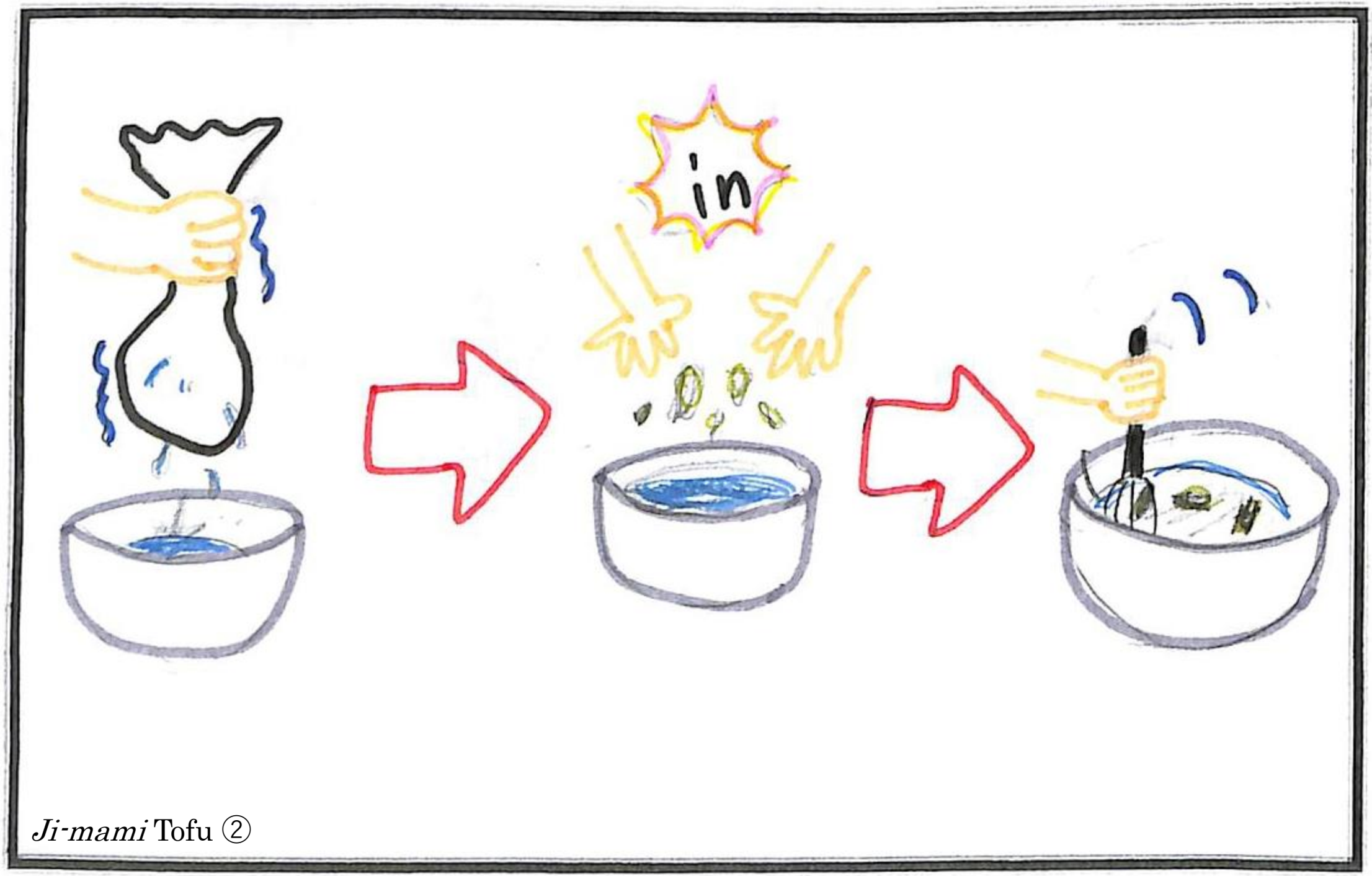
ジーマミー豆腐



Ji-mami Tofu ①

☆ Put the peanuts into water for a night and take off the skin.
Crush them with water in a mixer.

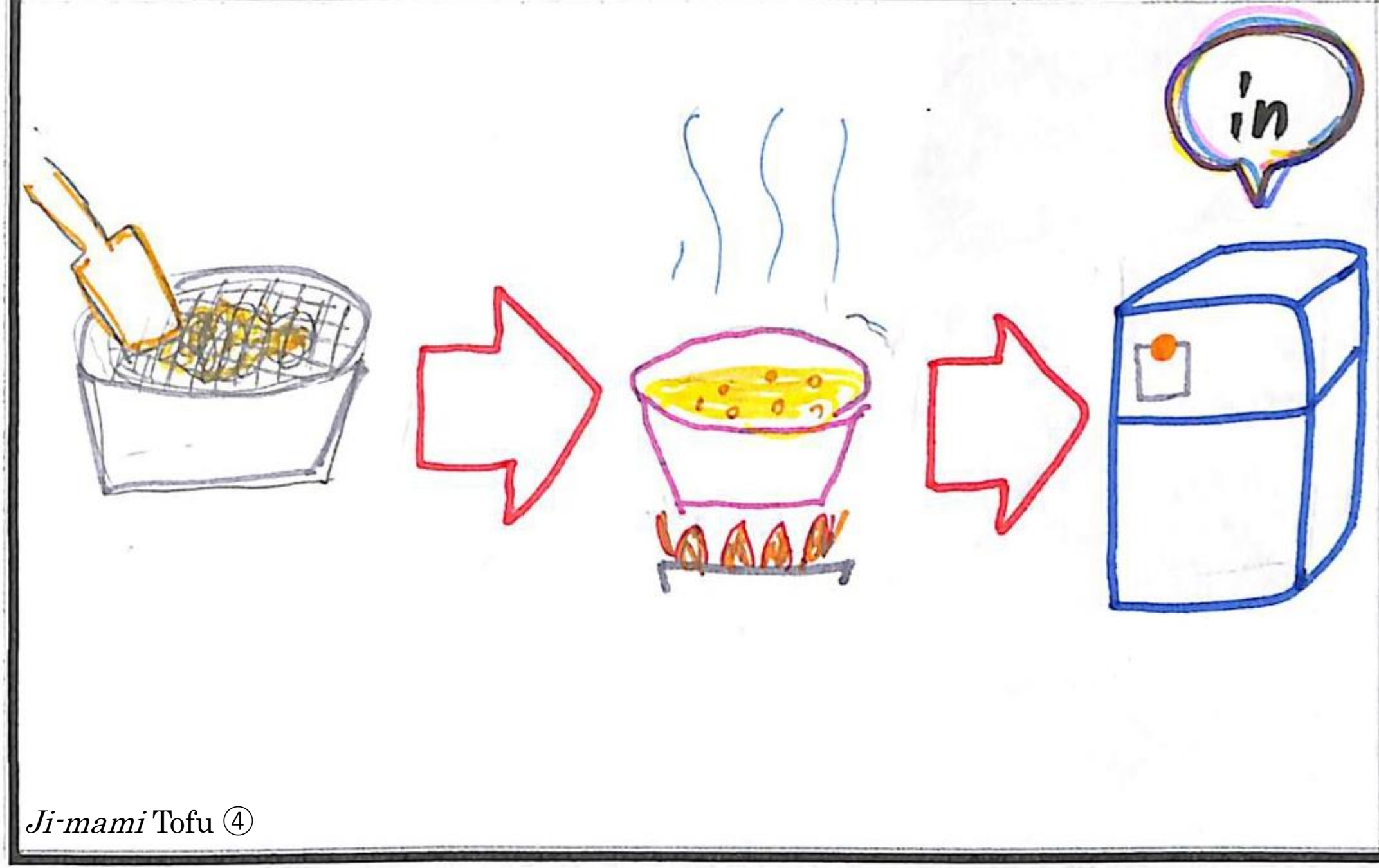
★ Soak the peanuts in water overnight and then take the skin off.
Crush them with water in a blender.



Ji-mami Tofu ②

☆ Collect the water from the peanuts.
Add sweet potato powder and mix it.

★ Drain the water from the crushed peanuts.
Mix in dried sweet potato powder.

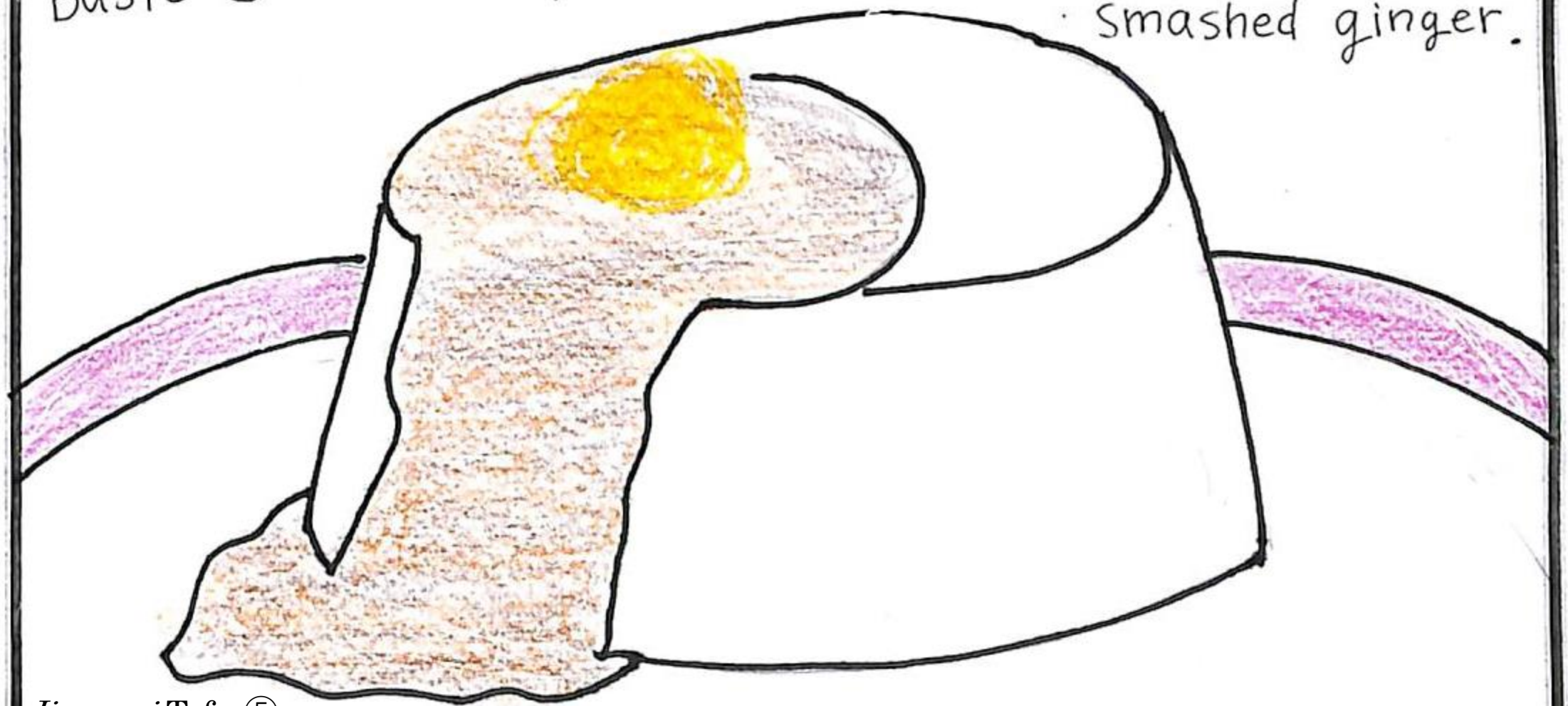


Ji-mami Tofu ④

☆ Puree the mix, and cook it.
Put it into cups and cool it.

★ Puree the mixture, and cook it.
When it gets clear and thick, stop.
Put it into cups and cool it in the fridge.

Baste ①: a table-spoonful of bonito stock.
Baste ②: a table-spoonful of soy sauce.
Baste ③: a tea spoonful of mirin sweet sake,
· smashed ginger.



Ji-mami Tofu ⑤

☆ Cut the tofu. Serve it with sauce.
Add ginger if you like.

★ Cut the tofu into squares.
Pour sauce over it.
Serve it with ginger if you like.