

Tofu Katsu Steak

20–25 Min

Preparation

1. Wrap the tofu in a paper towel, place it on a cutting board, and press it with your palm to remove as much water as possible.
2. Cut the tofu into 1 cm thick slices.
3. Pour 500 ml of cold water into one bowl and the Kotányi coating mix into another.
4. Preheat the air fryer for 1 minute at 200°C. Place the tofu slices inside, brush them with oil, and cook for 14 minutes. If all pieces don't fit, cook them in batches.
5. Serve the crispy tofu with cooked basmati rice, a sauce of your choice, and spring onions.

Ingredients 2 Portions

= Kotányi Produkte

400 g	Fresh tofu
1 packet	Crispy breading mix, curry
3 tbsp	Oil
	Cooked rice, for serving
	Spring onions, for serving