



## 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

# 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.

