

Alaska Kazunoko Herring Roe with Tofu



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 2

Ingredients:

2 whole pieces (60 g) Seasoned Alaska Kazunoko herring roe

150 g Silken tofu

3 pieces green onion

Dressing:

2 tsp sesame paste

1 tsp sesame oil

1/4 tsp salt

*If available, use Chinese sesame sauce instead of sesame paste and do without sesame oil.

Description:

1. Cook the green onion in boiling water in a pan until softened. Immerse it in cold water, squeeze out moisture and cut them in 4 cm lengths.
2. Cut the herring roe in around 2 to 3 cm lengths.
3. Crush the tofu on a paper towel, put a paper towel over it to squeeze out moisture. Put the crushed tofu in a bowl, mix with a whisk until smooth. Add the dressing ingredients and mix further to make a smooth dressing.
4. Dress the herring roe and green onion with the dressing and serve in a small bowl.