

## Sesame Tofu

This rich, creamy side dish is a favorite recipe of Kazuhiro Taguchi, president of Hirohachido Kuzu Company. The appearance and texture of the finished dish closely resembles silken tofu.

In a medium-sized pan, thoroughly dissolve kuzu in the water. Mix in tahini. Bring to a simmer over medium heat. As soon as the mixture begins to bubble, stir briskly and vigorously to prevent lumping and to assure a smooth texture. Continue stirring vigorously approximately 5 minutes.

Pour into a casserole or similar container and chill until firm. Slice into small sections. Sprinkle shoyu (to taste) over individual servings. Top with a dab of grated ginger, and serve. Refrigerate leftovers.

### **Preparation List:**

Serves 8-10

- 1 cup crushed kuzu
- 6 cups water
- 1 cup tahini
- Shoyu, to taste Peeled and finely grated ginger to garnish