

USING TONBURI

冷奴のとんぶり掛け

Hiyayakko no Tonburi Kaké

Chilled *Tōfu* Drizzled with Seasoned Soy Sauce
And topped with **TONBURI**



The simplest way to use *tonburi* is as a topping for blocks of silken *tōfu* that have been drizzled with **Umami Essence** (seasoned soy sauce). In the photo above, the *tōfu* has been garnished further with grated ginger and minced leek. A link to recipes for **Umami Essence** (both fish-enhanced and vegan versions) can be found in the post <https://tasteofculture.com/2019/07/02/hiya-yakko-chilled-tofu-with-condiments-umami-essence/>. I suggest you double the quantities listed there and store any un-used sauce in a glass (or other non-reactive) jar and keep it on hand to liven up any dish that calls for a soy-based dipping sauce. In the refrigerator it will keep for up to one month (remember to add the date to your label when you fill the jar).



Other ways to use *tonburi* include topping pasta (or any noodle) or rice with it... folding into rice and making *onigiri* ...

You could also serve *tonburi* with vegetables like *nagaimo* (a slightly sticky-textured tuber) cut in julienne sticks (left). Or top one-bite sushi wound in thin cucumber slices (instead of nori). Here, half are topped with *ikura* and the other half with *tonburi*,

