

RECIPE: TOFU SOUP



Contributed By Nurshima Abdullah

Soft Tofu – 2 pieces. Cut into 4

Carrot – 1. finely sliced

Spring Onion

Shrimp – 5 or 6

Ikan bilis cube – 1

Shallot – 2

Garlic – 2

Salt – seasoned to taste

Water

Cooking oil

Instructions:

1. Coarse blend shallots and garlic together
2. Fry the mixture until fragrant
3. Put in the shrimp and the cube until cook
4. Pour water. Stir well. Wait until half boil
5. Put in the carrot. Wait to cook
6. Put in the tofu. Stir well. Wait to cook.
7. Add salt.

Serve with spring onions. This recipe is also suitable for toddlers age 1 and above. You may want to mash the tofu first if baby hasn't cut his first tooth yet.