

# LUKAS VOLGER

## Corn Tofu

Source: [Naoko Takei Moore's Cold Corn Tofu](#), on [TOIRO](#)

Serves 6 as starter

1 medium-large corn cob, shucked  
1 strip kombu (about 4 inches long by 1- to 2-inches wide)  
Salt  
Water  
3 tablespoons kudzu or arrowroot powder

### *Garnish suggestion*

1 medium ripe tomato, diced  
1 teaspoon chili crisp  
1 scallion, thinly sliced

Trim off the corn kernels: Lay the corn flat on a cutting board, and with a sturdy chef's knife, cutting as close to the cob as possible, shave a long slab of kernels off. Turn it so that newly-flat surface is now keeping it steady on the cutting board and continue shaving off all the rest of the kernels. Hold the cob upright and use the knife to trim off any remaining bits of corn and juicy bits, then transfer all the kernels to a blender pitcher.

Make the corn dashi (see note above—you can also just use water in place of the dashi): Place the corn cob in a medium saucepan and cover with 4 cups of water. Bring to a boil, then simmer for 10 minutes. Add the kombu and 1 teaspoon salt and remove from the heat. Let steep for 20-30 minutes, then strain. You'll need just 1 cup of the dashi, but you can freeze the rest to use in soup, risotto, or to add to a batch of vegetable broth.

To make the corn tofu: Combine the corn kernels and 1 cup of the corn dashi (or water) in a blender. Thoroughly blend until smooth. If using water, season with 3/4 teaspoon salt, if not, taste and add additional salt if needed. Transfer to a medium saucepan (or donabe) and whisk in the kudzu or arrowroot powder. Place over medium heat, whisking constantly, and once the mixture begins to thicken, reduce the heat to a gentle gurgle. Stir frequently to prevent scorching, and cook for 10 to 15 minutes, until glossy and fragrant and the thickness of a loose pudding.

Scrape the mixture into a small, rectangular baking dish or divide between ramekins or small bowls. Let cool, then transfer to the fridge to chill thoroughly—at least a few hours. To serve, slice cold tofu into rectangles or squares and garnish as you please.

To make the spicy tomato garnish: Combine the tomato and chili crisp in a small saucepan, and warm briefly—just until heated through and the tomato begins to soften. Spoon the warm tomatoes over the cold tofu, and garnish with a sprinkle of scallions.