

## Crispy Smoked Tofu with Black Polish Sauce

**Yield** 2 as a main, 4 as a side | **Prep & cook time** 30 minutes

**Source** [Polish'd](#), © Michał Korkosz, 2023. Reprinted by permission of the publisher, [The Experiment](#). Available everywhere books are sold.

One 12-ounce (340 g) block firm smoked tofu  
3 tablespoons cornstarch  
½ teaspoon fine sea salt  
½ cup (120 ml) neutral oil, such as canola or grapeseed  
1 tablespoon whole peppercorns, plus more for serving  
3 tablespoons plum jam  
3 tablespoons soy sauce  
2 tablespoons apple cider vinegar  
2 tablespoons honey  
One 1-inch (2.5 cm) piece fresh ginger, thinly sliced

*“Black Polish Sauce, often known as pepper sauce, was one of the most common and essential sauces in kuchnia staropolska (Old Polish cuisine). It was made with plum jam, vinegar, honey, and ginger, along with copious amounts of pepper. Burned straw was used to give the sauce its distinctive black color and also provided a smoky flavor. It was most often served with meat, particularly roasted goose. I’ve recreated this dish using smoked tofu and soy sauce to reproduce the color and deep taste.”* —from [Polish'd](#)

*I’ve made this from plain, firm tofu, and it worked terrifically, and also found that this recipe worked well with 14- to 16-ounce block, yielding enough for 3 or 4 servings.*

1. Drain the tofu and press between layers of paper or kitchen towels to remove excess liquid. Repeat the process once more, and cut it into ¾-inch slices.
2. On a large plate, combine the cornstarch and salt. Dredge the tofu in the mixture to coat. Set aside.
3. Heat the oil in a large nonstick skillet over medium-high heat. The oil is ready when a pinch of bread crumbs bubbles immediately. Carefully add the tofu slices one by one so the oil doesn’t splash. Cook until crisp and brown, 3 to 4 minutes. Carefully flip and repeat on the opposite side. Reduce the heat to medium-low and remove the tofu from the skillet. Place the tofu on a plate covered with a few layers of paper or kitchen towels to drain. Discard remaining oil from the skillet.
4. Coarsely crush the peppercorns with a mortar and pestle or place in a resealable plastic bag and crush with a small saucepan. The consistency should be coarser than ground pepper.
5. In a medium bowl, combine the plum jam, soy sauce, vinegar, honey, ginger, the crushed peppercorns, and ¼ cup (60 ml) water. Transfer to the cooled skillet and bring to a boil. Add the tofu and cook, basting the tofu occasionally, until the sauce is thick enough to coat a spoon, about 3 minutes. To serve, divide among plates and top with more crushed peppercorns.