

TAO HOO THOD



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Noppadon Chainart



Krairat Jeeranon

The beautiful, idyllic and family-friendly island retreat Swissôtel Resort Phuket is a stone's throw off Kamala Beach. Delight in fabulous food from around the world at Swissôtel Resort Phuket's restaurant and bar, with a wide range of local and international dishes and drinks. Represented by Krairat Jeeranon & Noppadon Chainart.

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

TAO HOO THOD

- 100g white tofu
- 100g bean sprout
- 100g wheat flour
- 5g salt
- 1 egg

Methods and Directions

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- Preheat a deep pan with some vegetable oil to 180°C.



- Mix flour, salt and egg to a thick cream.
- Place bean sprout between tofu, coat it with the floury cream and deep fried till cooked.

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