



Making Fresh Tofu

Making your own tofu is fast, fun, and inexpensive! With every order of a SoyQuick Automatic Soymilk Maker, we will send you a durable, easy-to-clean tofu kit absolutely free as a gift from us to you. This kit when purchased separately has a retail value of \$39

Each tofu kit contains

- A high quality 3 pieces press (5 x 4.25 x 3.5")
- A large piece of cotton muslin
- 10 packets of tofu coagulator



Our tofu press is made from durable plastic with rounded corners. Customers like this design as it greatly assists in forming the block of tofu and it is very easy to clean. All you need to do is just rinse and let it dry. We have found that a wooden tofu press that has hard-to-reach corners is more difficult to clean and maintain as bacteria and bits of tofu are often left behind.

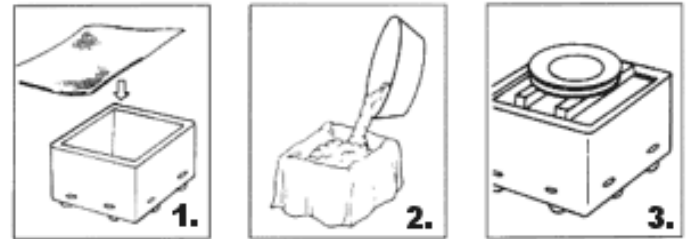
How Do You Make Tofu?

To make tofu, you need a fresh batch of soymilk from your SoyQuick Automatic Soymilk Maker, tofu coagulator, and our easy-to-use tofu press. The coagulator will separate the soymilk into curds and whey, which you pour into the tofu press. The press allows the water to drain off and forms the tofu into a block. Our tofu press comfortably fits one full batch of coagulated soymilk.

The size and firmness of your tofu is determined by how much water you press out and how long you leave the tofu "set" in the press. You can even make your own flavored tofu and tofu dessert, or add your favorite herbs in to make delicious herb tofu.

Makes Soft and Hard Tofu

- Follow soymilk making steps.
- Stir in one package of Tofu coagulator.
- Cover pot and let stand for 20 minutes. Soymilk will separate into large curds and whey.
- Center included cheese cloth over and into Tofu press (step 1).
- Place Tofu press into a colander over a sink. Pour the curds and whey into the Tofu press (step 2).
- Fold remaining sides of cheesecloth on top of Tofu and use the top paddle to press out water (step 3). Press gently for soft Tofu and more forcefully for firm Tofu.
- Let stand for 15-20 minutes in Tofu press.



One batch of soymilk makes approximately 195-395 grams of great tasting Tofu.

What is Coagulator?

Tofu coagulants are mineral salts that separate the solid soy proteins from the water. The coagulant that is included in your tofu kit is magnesium chloride, one of the most commonly used coagulants in tofu production. Our coagulant is the mineral in a powder form and is conveniently pre-packaged in single use packets so that air, moisture, and light are kept out to ensure shelf life. Plus, with our single use packets you know that you are using the right amount every time, no measuring necessary!