

New York, NY  
April 6, 2010  
Online Circulation: 150,000 visitors/month



## Chef Lee Anne Wong demonstrates tofu dishes at French Culinary Institute

by [ShannonLin](#) - April 6th, 2010



**Chef Lee Anne Wong**, culinary producer and Top Chef extraordinaire, returned to her roots at New York's French Culinary Institute to share her tofu savvy during an exclusive cooking demo celebrating National Soyfoods Month.

**Sponsored by House Foods and the Gohan Society**, the event showcased House Tofu's transformation from non-GMO (genetically modified organism) soybean to ready-to-eat complete protein. Chef Wong showed audiences how to unlock tofu's potential and versatility as a star ingredient as she prepared three eclectic tofu dishes inspired by her modern global fusion style.

"I'm no stranger to tofu, but it was not until recently that I discovered its endless realm of possibilities,"

said **Chef Wong**.

“In a desire to eat healthier, I turned to tofu over fatty meats, added it to dressings and smoothies, and created my own recipes. Before I knew it, I was hooked.”

**Chef Wong** shared tips and techniques to help cooks capitalize on tofu’s ability to soak up countless flavors and play on its many textures in cuisines that range from Middle Eastern to Italian to Japanese. **Recipes to come for the asiance reader!**

“Chef Wong’s creativity and fresh ideas encourage food lovers to experience tofu in unimagined new ways,”

said **Yoko Difrancia, marketing supervisor at House Foods.**

“It is with the help of young, talented chefs like Lee Anne Wong that tofu is finally getting the recognition it so richly deserves.”