



Wylie Dufresne of wd~50 receives \$5,000 grand prize at the House Foods Tofu Around the World Cook-off.

**WYLIE DUFRESNE OF wd~50
WINS \$5,000 GRAND PRIZE AT HOUSE FOODS
TOFU AROUND THE WORLD COOK-OFF**

July 22, 2008, New York, NY —Today Wylie Dufresne of wd~50 was named the \$5,000 grand prize winner of the *House Foods Tofu Around the World Cook-off* sponsored by House Foods, makers of House Tofu, America’s most popular brand of tofu, and by Gohan Society, whose mission is to foster an understanding and appreciation of Japan’s culinary heritage in the United States. Wylie Dufresne dazzled the judges with winning dishes, Miso Soup with Instant Tofu Noodles and Warm Tofu Custard with Caramelized Banana and Granola Sleeves.

“Wylie’s dishes were extremely creative and clever. The miso soup had great texture. The warm tofu custard was a wonderful creation and totally delicious in a deeply satisfying way” said judge Michael Romano, Executive Chef and partner of Union Square Café.

The runners-up, who received \$500 each, were New York City chefs Erik Battes, Chef de Cuisine at Perry St. Café; Edward Higgins, Chef de Cuisine at Insieme; and Akinobu Suzuki, Executive Chef at Sakagura. The four chefs created one savory and one sweet dish for the distinguished panel of judges who, in addition to Michael Romano also included Peter Berley, noted health food chef and author, and Andrea Strong, creator of The Strong Buzz food blog. The live event was hosted by WOR Radio Food Talk personality Mike Colameco. Chefs were given 25 minutes each to create a savory and a sweet tofu dish using House Tofu. Audience members sampled such unique creations as Hirousu and Kuzumochi from Akinobu Suzuki; Crispy Tofu with Morels and Sweet Corn and Lemongrass and Basil Tofu Ice Cream with Tri-Star Strawberries and Salted Sesame from Erik Battes; and Tofu in Carrozza and Tofu Panna Cotta from Edward Higgins of Insieme. The judging took into account appearance/presentation; aroma; texture; flavor; integration/harmony; and creativity in preparing the tofu dishes. “The cook-off helped bring tofu, a delicious, nutritious, incredibly versatile, yet underappreciated Super Food into the spotlight,” said Yoko Diffrancia, spokesperson for House Foods. “Too often pigeonholed as just a bland substitute for meat, tofu is in fact so international and multi-faceted that it can be used in all the cuisines represented at our cook-off: Italian, French, Japanese and modern American.”

House Foods America Corporation (HFAC) has produced tofu in the United States since 1983. The HFAC Tofu comes in Premium (non-organic) and Organic and is available in five firmness levels. In a recent taste test conducted by the *San Francisco Chronicle*, House Foods Tofu was rated #1 and described as “creamy,” “tender” and “fresh-tasting”. House Foods produces tofu at two locations in California and New Jersey and uses only non-genetically engineered soybeans grown in the United States. For more information visit www.house-foods.com

The Gohan Society's mission is to foster an understanding and appreciation of Japan's culinary heritage in the United States through outreach to chefs, culinary arts professionals and all who admire and enjoy Japanese culture. The society believes that by inspiring chefs, restaurateurs, journalists and food lovers both professional and amateur through educational initiatives, they will expand and enrich their repertoires, artistry and cultural understanding. www.gohansociety.org

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Winning Recipes:

Miso Soup with Instant Tofu Noodles

SERVES FOUR PEOPLE

INSTANT TOFU NOODLES

340 grams firm House brand tofu

150 grams water

***6.1 grams methyl cellulose (Type A16M)**

Salt

Toasted sesame oil

Bring water to a boil and shear in A16M and blend with tofu. Season with salt and sesame oil to taste and chill to 55°F. Once cool, place the mixture into a piping bag and use to fill individual squeeze bottles. Reserve in fridge until needed.

MISO SOUP

3 liters water

165 grams bonito flakes

55 grams kombu

30 grams red miso paste

Hold water and kombu at 140°F for one hour. Remove kombu and raise heat to 176°F and add the bonito flakes, turn off heat. Let the flakes soak for ten minutes and strain out the kombu and whisk in the miso paste.

TO SERVE

2 scallions, thinly sliced

4 shiitake mushrooms, sliced and lightly sautéed

Warm four soup bowls and place some shiitake and scallion in each bowl. Ladle 4 ounces of soup into each bowl and serve with one of the tofu mixture squeeze bottles. Direct the diner to squeeze tofu into the soup and stir. Tofu noodles will form instantly.

Methyl Cellulose forms a gel when heated and melts into liquid when cools. In general, its amount should be 1-1.5% of the rest of the ingredients. Methyl Cellulose can be ordered on www.le-sanctuaire.com.

Warm Tofu Custard with Caramelized Banana and Granola Sleeves
SERVES FOUR PEOPLE

TOFU SLEEVES

350 grams firm House brand tofu
70 grams sugar
35 grams glucose powder

Blend the above three ingredients together and spread onto acetate sheets 3" x 4 1/2" and allow to air dry overnight.

BANANA GRANOLA

250 grams rolled oats
25 grams orange juice
35 grams brown sugar
12 grams honey
Pinch salt
125 grams dried banana

Mix all of the above ingredients, except for the dried banana, together in a bowl and spread onto a baking tray. Bake at 350°F for 30 minutes and allow to cool. Fold in the dried banana. Using a heat sealer, shape the tofu rectangles into packages and stuff with the granola and seal. Place in 125°F oven for six hours until crispy; reserve.

CARAMEL

250 grams milk
***5 grams gellan gum (low acyl)**
125 grams caramelized sugar
190 grams brown butter
1.5 grams salt
36 grams gelatin, bloomed

Shear gellan into milk and bring to a boil and place in a blender while running. Add the sugar, brown butter, bloomed gelatin, and the salt (in that order). Pour out onto a tray and allow to cool. Once cool, using a ring cutter punch out rounds to fit the bottom of four dessert bowls.

Gellan gum can be also be ordered on www.le-sanctuaire.com.

TOFU CUSTARD

170 grams soft House brand tofu
30 grams sugar
75 grams A16 solution*

Blend the above ingredients together and reserve.

***A16 SOLUTION**

200 grams water

1 gram methylcellulose (type A16)

Bring the water to a boil and shear in the A16, cool to 55°F.

TO SERVE

1 banana, thinly sliced

20 grams sugar

Sprinkle the sugar onto the banana slices and caramelize with a blow torch. Place a caramel disk into four dessert bowls and ladle 4 ounces of the tofu custard into each bowl. Wrap with plastic and bake at 200°F for fifteen minutes. Remove the plastic and top with caramelized bananas and place a tofu granola sleeve into each bowl and serve. Direct diners to crush the sleeve onto the custard and enjoy!

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Available photos include:

