

Bean Curd with Peanut Sauce Recipe

Ingredients: Serves 4

2 pieces large bean curd (8 x 8 cm),
halved and fried
1 piece fermented soybean (300g),
cut into 2-3 pieces, fried
2 cucumbers, quartered, cut into 1 cm pieces
200g bean sprouts, tailed, blanched, drained
1-2 tablespoons fried shallots
4 sprigs Chinese chives, cut into 1 cm pieces
3-4 tablespoons sweet soy sauce

Peanut sauce:

150g peanuts, fried and ground
2 red chilies, ground
10 bird's eye chilies, ground
150ml water
½ teaspoon salt

Method:

Cut fried bean curd and fermented soybean into 1 cm cubes. Set aside. Combine all the ingredients for peanut sauce and mix well. Arrange bean curd, fermented soybean, cucumber and bean sprouts on a serving plate. Pour peanut sauce over and garnish with fried shallots, Chinese chives and sweet soy sauce.

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