

Fried Bean Curd with Lemongrass Recipe

Ingredients:

4 cakes pressed firm bean curd (tofu) about 150 g each,
pressed between paper towels to remove moisture, then each
cut into 4 pieces
3 tablespoons oil
1 medium onion, peeled and very thinly sliced
1 large tomato, deseeded and cut into segments
1 teaspoon black peppercorns
3 cloves garlic, minced
2 tablespoons very thinly sliced lemongrass (from the inner
white part of the thick end of stalk)
1/2 teaspoon sugar
Pinch of salt
1/2 tablespoon fish sauce

Method:

In a blender or peppermill, grind the black peppercorns until they resembles coarse powder. Next put in the garlic, lemongrass, sugar and salt to grind to a smooth paste. Transfer to a bowl and add the fish sauce to mix well. Coat the pieces of bean curd with the ground paste and set aside for 30 minutes.

Heat oil in the wok or a skillet over medium heat and pan-fry the coated bean curd until crispy and golden brown, about 1 to 2 minutes on each side. Remove from heat and place on paper towels to drain oil.

Arrange the onion slices and tomato on a serving plate and place the drained bean curd on top and serve hot.

A seasoning paste gives a delicate flavor to bean curd which is then pan-fried and served with a garnish of onion, tomatoes and cucumber and a bowl of chili ketchup as a dipping sauce . Can either be served as a started or with rice and other dishes.