

## Roasted Water Bamboo Shoot Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 2 (Preheat oven to 200°C)

5 water bamboo shoots  
1 teaspoon minced garlic

**Seasonings:**

1 small square fermented sesame flavored spicy tofu  
1 tablespoon soy sauce  
½ tablespoon sugar  
1 teaspoon sesame oil

**Method:**

Remove the outer skin from water bamboo shoots and rinse well. Then roast in a preheated oven for 15-20 minutes and remove. Combine all the seasonings well together to make the dipping sauce, or drizzle the sauce over on water bamboo shoots before serving. Serve. Water bamboo shoots can be steamed. If prefer not to slice it, just retain the end and eat the bamboo by holding the end in the hand. Chilled steamed or roasted water bamboo shoots taste even better but are not suitable for serving in the winter.

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