

Stuffed Bean Curds with Sauce Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

4 pieces hard firm bean curd
300g fish paste
1 tablespoon chopped garlic
1 tablespoon chopped scallions

Filling:

300g minced pork
50g chopped pickled radish
50g dried shrimps (chopped)

Seasoning:

1 tablespoon oyster sauce
1 tablespoon light soy sauce
1 teaspoon sugar
1 teaspoon pepper
1 teaspoon sesame oil

Sauce:

1½ tablespoons peanut butter
4 tablespoons sweet bean paste
2 tablespoons sugar
1 bowl (250ml) water

Method:

To make filling, heat up 2 tablespoons oil to saute chopped garlic until fragrant. Add in minced pork, dried shrimps and chopped pickled radish, stir-fry until aromatic. Then, pour in water and seasoning, bring to a boil. Simmer over a medium heat for a while, stir-fry until the sauce is almost dry. Remove and keep aside. To make sauce, mix the sauce, cook over a low heat until hot. Thicken the sauce with a little corn starch solutions. Dish out. Cut or halved each of the hard firm bean curd into triangle shapes, make a small cavity in the center, then stuff with some cooked filling. Then, cover with a bit of fish paste on the surface. Arrange them on a heatproof platter. Steam over a medium heat for about 8 minutes. Remove, pour in sauce mixture and drizzled with chopped scallions. Serve hot.

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