



## Mapo Tofu

Chef Cass, DSM Culinary & Potstickin' Dumplings

### Serves

6

### Ingredients

2 lbs silken tofu (this comes in a box and is usually in the produce section)  
8 oz minced pork or minced oyster mushrooms  
½ tablespoon sesame oil  
1 ½ tablespoons Doubanjiang paste  
½ tablespoon fermented black beans (also known as dou-chi and fermented soya beans), roughly chopped  
1 tablespoon pepper flakes (optional)  
½ teaspoon salt  
1 tablespoon light soy sauce  
2 tablespoons cooking oil  
2 scallion white, finely chopped  
4 garlic greens or scallion greens, finely chopped  
2 garlic cloves, finely chopped  
5 ginger slices, finely minced (around 1 teaspoon)  
1 teaspoon sugar (optional for reducing the spiciness)  
½ tablespoon Sichuan pepper for making fresh ground powder

For Water Starch:

2 ½ tablespoon water  
1 tablespoon cornstarch

### Instructions

1. Add a small pinch of salt and sesame oil to minced pork or mushrooms. Mix well and set aside.
2. Mix 1 tablespoon cornstarch with 2½ tablespoons water in a small bowl to make water starch.
3. Cut tofu into square cubes (around 2cms). Bring a large amount of water to a boil and then add a pinch of salt. Slide the tofu in and cook for 1 minute. Gently remove from pan and drain.
4. Heat up around 2 tablespoons of oil in a wok, fry the minced meat until crispy. Transfer pork out and leave the oil in. If using mushrooms, sauté and then remove and leave the oil in.
5. Fry doubanjiang for 1 minute over slow heat and then add garlic, scallion white, ginger and fermented black beans to cook for 30 seconds until aroma. Mix in pepper flakes (optional).
6. Add water to the seasonings and bring to boil over high heat. Gently slide in the tofu cubes. Add light soy sauce and beef. Slow the heat after boiling and simmer for 6-8 minutes. Then add chopped garlic greens.
7. Stir the water starch and pour half of the mixture to the simmering pot. Wait for around 30 seconds and then pour the other half. Taste the tofu and add pinch of salt if not salty enough.  
**Tip:** if you feel it is too spicy, adding some sugar can milder the taste. **Caution:** Be careful when tasting, as the broth is very hot at this point.
8. Transfer out when almost all the seasonings stick to the tofu cubes. Sprinkle Sichuan peppercorn powder (to taste) and chopped garlic greens if using.
9. Serve immediately with steamed rice.

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